

Extra Crusty Macaroni and Cheese

- ½ pound macaroni
- 1 cup plus 2 tablespoons White Sauce (recipe below)
- 1 teaspoon prepared mustard
- Pinch of cayenne pepper
- ½ pound sharp Cheddar cheese, shredded
- Salt and freshly ground black pepper to taste
- 2 ounces Muenster cheese, thinly sliced
- ¼ cup freshly grated Parmesan
- 2 tablespoons bread crumbs
- 1 tablespoon butter, cut in small pieces

Cook the macaroni in plenty of salted water until tender, 8 to 10 minutes. Drain and cool under cold running water. Prepare the White Sauce, and while still hot, toss all but two tablespoons of it with the macaroni, mustard, cayenne, Cheddar, salt and pepper. Turn into a large buttered casserole and top with the Muenster cheese.

Bake in a preheated 375-degree oven for 15 minutes, or until the top is crusty and brown. Spread the remaining two tablespoons White Sauce over the top. Cover with a layer of the Parmesan mixed with the bread crumbs. Dab with butter. Return to the oven for 10 more minutes. Place under a high broiler for one minute to brown the top and serve immediately. Makes four servings.

Macaroni and Lots of Cheese

- ½ pound elbow macaroni
- 2 tablespoons butter
- Dash of cayenne pepper
- Salt and freshly ground black pepper to taste
- ½ cup milk
- 1 egg, beaten
- 2 teaspoons brown mustard
- ½ pound sharp Cheddar cheese, shredded
- ½ pound mild yellow Cheddar, shredded

Cook macaroni in plenty of salted water until tender, 8 to 10 minutes. Drain. In a large casserole, toss macaroni with butter, cayenne and salt and pepper. Mix the milk with the egg and the mustard and mix into the macaroni. Toss the two cheeses together and mix half with the macaroni. Set aside remaining cheese.

Bake in a preheated 350-degree oven for 10 minutes. Add half of the remaining shredded cheese and mix well. Bake five minutes more. Mix in remaining cheese and bake another 10 minutes. Makes four servings.