



ARGYLE CHEESE FARMER

A Real Farmer Making Real Cheese

<http://www.cheesefarmer.com>

Farmstead Macaroni and Cheese

INGREDIENTS:

1 Cup Cooked Elbow Macaroni	Dash Cayenne Pepper
¼ Cup Chopped Onion	1 Dash Garlic Powder
1 tbsp Butter	1 Cup Battenkill Milk
1 tbsp Flour	½ lb. <i>Argyle Cheese Farmer Cheese</i> *
1 tbsp Dry Mustard	

DIRECTIONS:

1. In a saucepan melt butter, cook onion until tender. Stir in flour, mustard, pepper, garlic powder. Add milk cook & stir until thickened. Add cheese and stir until melted. Add cooked macaroni to cheese sauce.

Put in 1 quart casserole 350° 30 min

* *A combination of at least two cheeses is a secret for great mac and cheese. The cheesemaker finds the combination that includes Grace as one of the hard cheeses used, is a "sure winner" with her farmer husband.*

* *If you have a family and need to double the recipe use a ½ lb. Argyle hard cheeses and an 8 oz. container of cheese curds.*

Product needed:

