



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

BASIC BAKED MACARONI & CHEESE

- 1 (16-ounce) package elbow macaroni
- 3 tablespoons PURITY Butter
- 3 tablespoons flour
- 2-2 1/2 cups PURITY Sweet Acidophilus Milk
- 2 cups shredded sharp cheddar cheese
- 1 cup shredded Gruyere cheese or Swiss cheese
- Salt and pepper to taste
- 1 cup shredded cheddar cheese

Cook pasta according to package directions; set aside. Melt PURITY Butter in saucepan over medium heat; whisk in flour. Gradually add PURITY Sweet Acidophilus Milk, stirring constantly as it thickens. Add cheese and stir until melted. Remove from heat and combine cheese sauce and macaroni. Pour into large buttered rectangular casserole dish and bake at 350 for 20-30 minutes or until bubbly.

Yield: 8-10 servings.

*Additional ingredients may be added to a basic macaroni and cheese recipe including bacon, ham, chicken, onion, pimento, spinach, broccoli, mushrooms, etc. Cheeses other than cheddar may also be used including Swiss, Parmesan, Mozzarella, Gruyere, Jarlsberg, cream, etc. Just remember to always use PURITY SWEET ACIDOPHILUS MILK to aid in good digestion.