

DOROTHY'S MAC & CHEESE

By Dorothy Zehnder

- 8 ounces cooked elbow macaroni noodles
- 1/2 cup celery, chopped
- 1/2 cup onion, chopped
- 1/4 cup butter or margarine
- 4 ounces (1/2 cup) sharp cheddar cheese, shredded or cubed
- 4 ounces (1/2 cup) medium cheddar cheese, shredded or cubed
- 2 teaspoons salt
- 1 tablespoon *Bavarian Inn All-Purpose Seasoning*
- 1/4 teaspoon pepper
- 1/2 teaspoon garlic powder
- 3/4 teaspoon *Bavarian Inn Supreme Pasta & Salad Seasoning*
- 4 cups milk
- 1 1/2 tablespoons flour

Sauté celery and onion in butter. Mix this and the remaining ingredients together; put in 2-quart baking or casserole dish. Bake in a 350-degree oven for 1 to 1 1/4 hours; let set for 15 minutes before serving.

****Note from Dorothy – This dish is so popular with my family. I am always asked to bring this to parties. It is so easy to make too and transports well.*