

name: wolf creek inn macaroni cheese

id: 129919

minutes: 80

contributor\_id: 165308

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tags: ['time-to-make', 'course', 'main-ingredient', 'cuisine', 'preparation', 'occasion', 'north-american', 'casseroles', 'main-dish', 'eggs-dairy', 'pasta', 'american', 'southwestern-united-states', 'oven', 'potluck', 'kid-friendly', 'cheese', 'dietary', 'comfort-food', 'egg-free', 'free-of-something', 'toddler-friendly', 'pasta-rice-and-grains', 'elbow-macaroni', 'taste-mood', 'savory', 'to-go', 'equipment', 'number-of-servings', 'presentation', 'served-hot', '4-hours-or-less']

nutrition: [776.4, 69.0, 6.0, 45.0, 72.0, 140.0, 18.0]

n\_steps: 12

steps: ['cook macaroni in boiling water , per pkg', 'directions) drain & set aside', 'melt butter in large skillet , add the flour a little at a time & cook over med', 'low heat for about 2 minutes stirring constantly', 'stir in the milk a little at a time & cook till it gets bubbly & smooth & slightly thick', 'stir in the salt , pepper & mustard', 'remove from the heat & add the tabasco sauce & cheese', 'stir till smooth', 'mix very well with the macaroni', 'transfer to a 9x13 lightly buttered casserole dish , top with the bread crumbs', 'bake @ 350 deg', '30-40 mins or till bubbly']

description: this comes from a very highly rated restaurant in my area, high in chesse content but so good.

ingredients: ['elbow macaroni', 'butter', 'flour', 'salt', 'white pepper', 'dry mustard', 'milk', 'tabasco sauce', 'cheddar cheese', 'dry breadcrumbs']

n\_ingredients: 10