

Mac and Cheese – Judy Mahood

Preamble

I have been making this dish for about 40 years. My kids grew up eating it fairly often and loved it. I got the recipe from my mother.

Ingredients:

- 2 cups elbow macaroni
- 2 cups grated old cheddar cheese
- 1 can cream of mushroom soup
- 3/4 cup canned tomatoes cut up
- 1/2 cup milk
- 3 tbsp onion finely chopped
- 2 tbsp butter
- Pepper
- Parmesan cheese for topping

Instructions

- Cook the macaroni in boiling water until soft.
- While the macaroni is cooking grate the cheese and cook the onions in the butter until soft.
- Drain the macaroni and put back in the pot and then add everything else and mix well.
- Put in casserole dishes and top with Parmesan cheese.
- Bake at 350 until bubbly, about 50 minutes.
- Serves 6 to 8 people.
- Freezes well.

