



CREAMY MAC & CHEESE

- 1 can cream of onion soup
- 2 cups water, or chicken stock
- 1 1/2 cups shredded Cheddar cheese
- 1/2 cup Huntsman cheese (inc. Stilton cheese layer), crumbled
- 3 cups cooked elbow macaroni
- 4 tablespoons buttered bread crumbs
- 2 tablespoons sweet yellow onion, chopped
- 1 tablespoon pimento, finely chopped
- 1 tablespoon chives, finely chopped

1 teaspoon butter, melted

1. Preheat oven or bbq to 350-degrees
2. Combine the soup, water, Cheddar cheese, and macaroni in a 1 1/2 quart casserole dish.
3. Stir in the pimento, sweet onion and chives and bake at 350 degrees for 30 minutes or until hot.
4. Take 4 tablespoons of bread crumbs and sauté them in 1 teaspoon of butter, until all the butter is absorbed, and then set aside.
5. Top the macaroni mix with the crumbled Huntsman cheese and bread crumbs and bake 5 more minutes or until the cheese melts.

Serves 4 to 6

