

## **Baked Macaroni And Cheese**

8-ounces elbow macaroni	1 large tomato, sliced
¼ cup butter or margarine	1/8 teaspoon pepper
¼ cup all purpose flour	2 cups milk
1 teaspoon salt	2 cups cheddar cheese, grated

- (1) Preheat oven to 375°F. Cook macaroni as package directs; drain.
- (2) Meanwhile, melt butter in medium saucepan. Remove from heat. Stir in flour, salt, and pepper until smooth. Gradually stir in milk. Bring to boiling, stirring. Reduce heat, and simmer mixture 1 minute. Remove from heat.
- (3) Stir in 1½ cups cheese and the macaroni. Pour into a 1½ quart, shallow casserole. Arrange tomato slices over top. Sprinkle remaining cheese over top.
- (4) Bake 15 minutes, or until cheese is golden brown.

## **Carrot Casserole**

12 carrots	1 teaspoon salt
½ cup butter	½ teaspoon dry mustard
2 tablespoons dried onion	1/8 teaspoon pepper
¼ cup flour	¼ teaspoon celery salt
2 cups milk	½ pound sharp cheese slices
Bread crumbs	

Slice and cook carrots. Drain. Make a sauce with all remaining ingredients except cheese and bread crumbs. In a 1-quart casserole – layer carrots with slices broken into quarters. Pour some of the sauce over each set of layers. End with a layer of carrots. Pour sauce over this and sprinkle with bread crumbs. Bake in a 350°F oven 25 minutes.

## **Herbed Tomatoes**

¼ cup olive or salad oil	½ teaspoon salt
4 teaspoons wine vinegar	¼ teaspoon pepper
2 teaspoons finely chopped fresh basil or ½ teaspoon dried basil	4 medium tomatoes

Mix oil, vinegar, basil, salt and pepper. Wash tomatoes (do not peel); cut into slices ¼” thick. Arrange on a large platter and drizzle with dressing. Let stand at least 30 minutes at room temperature.