

Gourmet Macaroni and Cheese

2 1/2 cups	Macaroni	625 mL
1/4 cup	butter	60 mL
1/4 cup	flour	60 mL
2 cup	milk	500 mL
1 tsp	salt	5 mL
1 tsp	sugar	5 mL
1 tsp	dry mustard	5 mL
8 oz	velveeta	250 G
2/3 cup	sour cream	160 mL
1 1/3 cup	cottage cheese	325 mL
2 cup	shredded cheese	500 mL

Topping

1 1/2 cups	bread crumbs	375 mL
2 Tbsp	butter melted	30 mL

Paprika

Directions.

1. Cook and drain macaroni and place in a greased casserole dish.
2. Melt butter over medium heat; stir in flour and mustard powder; mix well.
3. Add milk and cook over medium heat, stirring constantly until sauce thickens.
4. Add salt, sugar, velveeta and shredded cheese. Mix well
5. Mix sour cream and cottage cheese into sauce.
6. Pour over macaroni, mix well.
7. Top with bread crumb / butter mixture & sprinkle with paprika
8. Cover and freeze at this point

Bake at 350 for 45 – 50 minutes.