

Vidal Blanc Mac & Cheese



Amount	Unit	Ingredient
1/4	cup	Old York Cellars Vidal Blanc
1 1/2	cup	elbow macaroni
1/4	cup	chopped onion
3	tbsp	butter or margarine, melted
3	tbsp	all-purpose flour
1 3/4	cup	milk
1/2	tsp	salt
1		pinch of pepper
1 1/2	cup	Cabot Sharp Cheddar Cheese, shredded
		paprika to taste

Cook macaroni according to package directions (do not use salt).

Drain pasta and set aside.

Sauté onion in butter in a heavy saucepan. Add flour, stirring until smooth. Cook for 1 minute, stirring constantly.

Gradually add milk and [Old York Cellars Vidal Blanc](#). Cook over medium heat, stirring constantly, until mixture is thickened and bubbly.

Remove from heat; add salt, pepper, and Cheddar cheese. Stir until cheese melts. Add macaroni; mix well.

Pour into a lightly greased 2-quart casserole dish. Sprinkle with paprika and cover. Bake at 350F for 15 minutes; then uncover and continue baking another 15 minutes.

CHEERS & ENJOY!

