

MACARONI AND CHEESE

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| 1 C elbow macaroni | 1/4 C flour |
| 2 C grated sharp cheddar | 1/2 C dry white wine |
| 3 Tbsp butter | 1 C heavy cream |
| 1/3 C chopped onion | salt and pepper to taste |

Cook macaroni and drain; heat butter and saute onion until soft. Add flour, salt, pepper; slowly add cream. Blend until smooth. Add wine. When thickened, add cheddar and stir until melted. Combine with cooked macaroni and pour into greased casserole. Bake at 350° for 15 minutes, until heated through. Serves 4.

— *Ginne Murphy*
Essex, Connecticut