

Pasta Bake - Serves 20

- 800 grams Macaroni or similar pasta or mixed shapes
- 200 grams butter
- 3 large onions, finely chopped
- 2 teaspoons dry mustard
- 2 teaspoons salt
- pepper to taste
- 1 and 1/4 cups flour
- 10 cups milk
- 1 kg cheese grated - 8 cups - cheddar or tasty.
- **Optional** Bacon

Save one cup of cheese to sprinkle on top of the Pasta Bake before putting in the oven. The rest of the grated cheese is for the cheese sauce.

Cook pasta in a large pot and cook according to directions on the packet, less 2 minutes. This is so the pasta doesn't go sloppy when baked in the oven.

Add finely chopped onions and cook until clear -set aside. Melt butter in a large pot, Stir in flour. Add mustard powder, salt and pepper, Gradually add milk, stirring constantly, until sauce boils and thickens. Remove from heat. Stir in 7 cups of cheese. Then add the onions back in. If too thick add a little more milk.

Put half the cooked pasta in the bottom of a large pan or aluminium disposable tray, pour over half the cheese sauce. Put the other half of the pasta in dish and the rest of the cheese sauce over the pasta.

Sprinkle the reserved grated cheese on top.

Cook at 190 degrees celsius for 20 minutes until golden and heated through.

Optional.

Chopped fried chopped bacon can be added to the sauce if you want.

1 teaspoon smoked paprika can be sprinkled on top of cheese before putting in oven.

Cook at 170 - 180C for 20-30 minutes. Can grill cheese topping to finish.