

Baked Mac and Cheese

1 package (16 ounces) uncooked elbow macaroni
1/3 cup plus 1/4 cup butter, divided
3/4 cup finely chopped onion
6 tablespoons all-purpose flour
1 teaspoon ground mustard
3/4 teaspoon salt
1/4 teaspoon pepper
4-1/2 cups 2% milk
4 cups shredded sharp cheddar cheese
3/4 cup dry bread crumbs

1. Preheat the oven to 350°. Cook macaroni according to package directions for al dente; drain.
2. In a saucepan, heat 1/3 cup butter over medium heat; saute onion until tender. Stir in flour and seasonings until blended; gradually stir in milk. Bring to a boil, stirring constantly; cook and stir until thickened. Stir in cheese until melted. Stir in macaroni. Transfer to a greased 13x9-in. baking dish.
3. In a microwave, melt remaining butter; toss with bread crumbs. Sprinkle over the casserole. Bake, uncovered, until heated through, 30-35 minutes.