MACARONI LOAF

INGREDIENTS

1½ cups milk, scalded

1 cup soft bread crumbs (fresh, crust removed)

¼ cup melted butter

1 tbsp minced onion

⅛ tsp pepper

¼ cup chopped pimento

1½ cups grated cheese

¼ tsp salt

3 eggs

1 cup cooked elbow macaroni

METHOD

1. Pour scalded milk over bread crumbs.
2. Stir well.
3. Add melted butter, onion, pepper, pimento, cheese, salt.
4. Beat well, then add eggs.
5. Fold in cooked macaroni.
6. Pour into greased shallow baking dish.
7. Bake at 325° for 1 hour.
8. Sprinkle with chopped parsley.

Servings are not specified in the original family recipe.

AT THE TABLE A Light Pinot Noir

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