

Baked Macaroni and Cheese (Macaroni Gratine)

Serves about 10 people

Macaroni Gratine is a Sunday tradition in Haiti.

Ingredients

- 1 lb. macaroni (ziti)
- 3/4 lb. grated Gouda cheese
- 1 garlic clove
- 1 pinch ground pepper
- 1 cup chopped onion and green pepper
- 1 scallion
- 3 teaspoons salt
- 1 tablespoon flour
- 1 parsley sprig
- 1 teaspoon olive or vegetable oil
- 1½ cup evaporated milk
- 1/4 cup margarine butter

Instructions:

Preheat oven at 350° F.

Prepare glass baking pan (square or rectangle) by spreading a little bit of butter in it.

Bring to a boil on medium heat 10 cups of water with macaroni, oil, scallion, garlic clove, parsley, and 2½ teaspoons salt for 30 minutes. From time to time, stir macaroni so it doesn't stick in the pot. Turn off heat, strain macaroni, rinse with cold water, and put aside.

In a saucepan, sauté onion and green pepper in butter on medium heat (5 minutes).

Reduce heat, add 1 cup grated cheese, stir, then add 1 cup evaporated milk, garlic powder, mustard (optional).

Mix flour with remaining milk and continue to stir until thickened. Turn off heat!

In large bowl, quickly combine macaroni with the creamy sauce, stir, add some grated cheese, pinch of black pepper, 1/2 teaspoon salt, ketchup (optional).

Put macaroni mixture into glass baking dish, and sprinkle remaining grated cheese on top.

Bake for 45 minutes.

When top is golden brown remove, let cool off, then serve.

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