



THE
LITTLE FRENCH BAKERY

MACARONI PIE

8 oz (1/2 pound) macaroni (the long tubes broken in 1/3 sections are most authentic)

1 T butter or margarine

12 oz cheddar cheese, grated

1 egg

1 cup milk

2 tsp onion powder or 1-2 T grated onion

1 tsp hot English dry mustard

1 tsp white pepper

1 tsp salt

1/2 tsp red pepper sauce (optional)

2-3 T tomato catsup (optional)

For the garnish:

2 T breadcrumbs

2 tsp butter

2 T grated cheddar cheese

Preheat oven to 350 degrees F. Cook the macaroni in salted boiling water until tender, but not overcooked. Drain the macaroni and place in back in the hot pan. Mix in the butter. Add the cheese a little bit at a time. Whisk the egg in the milk then add to the mixture. Add the spices. Combine well and pour into an oven proof baking dish. Top with the butter, grated cheese and breadcrumbs. Bake 30-45 minutes until golden. The baking time will depend on the depth of the baking pan.

Adapted from Totally Barbados.com