Wisconsin Macaroni and Cheese

Yield: 4 servings (approximately 1 c prepared each)

- 2 cups small elbow macaroni or other pasta
- 1 slice whole wheat bread or ¼ c bread crumbs
- 2 tablespoons (1/4 stick) butter, divided
- 2 tablespoons all purpose flour
- 3/4 cup low-fat milk
- 3/4 cup canned vegetable or chicken broth
- 2 green onions, thinly sliced
- 1 1/2 cups (packed) grated sharp cheddar cheese
- 2 cooked bratwurst links, diced (optional)

Directions

1. Cook macaroni in medium saucepan of boiling salted water until tender but still firm to bite. Drain.

2. Meanwhile, grind bread in processor to fine crumbs; transfer to small bowl (Omit step if using pre-prepared bread crumbs)

3. Melt butter in medium saucepan. In a small bowl, mix 1/2 tablespoon melted butter into crumbs.

4. Add flour to remaining butter in the saucepan; whisk over medium heat 2 minutes. Gradually whisk in milk and broth. Bring to boil, whisking constantly.

5. Add green onions. Whisk 2 minutes longer. Remove from heat.

6. Add cheese; stir until melted.


Optional:
Add 2 diced links of cooked bratwurst when combining pasta and cheese sauce.

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