



# ARGYLE CHEESE FARMER

*A Real Farmer  
Making Real Cheese*

## Farmstead Macaroni and Cheese

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- 1 Cup Cooked Elbow Macaroni
- 1/4 Cup Chopped Onion
- 1 TBSP Butter
- 1 TBSP Flour
- 1 TBSP Dry Mustard
- Dash Cayenne Pepper
- 1 Dash Garlic Powder
- 1 Cup Battenkill Milk
- 1/2 lb. Argyle Cheese Farmer Cheese \*

In a saucepan melt butter, cook onion until tender. Stir in flour, mustard, pepper, garlic powder. Add milk cook & stir until thickened. Add cheese and stir until melted. Add cooked macaroni to cheese sauce. Put in 1 quart casserole 350° 30 min

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- A combination of at least two cheeses is a secret for great mac and cheese. The cheesemaker finds the combination that includes Grace as one of the hard cheeses used, is a "sure winner" with her farmer husband.
  - If you have a family and need to double the recipe use a 1/2 lb. Argyle hard cheeses and an 8 oz. container of cheese curds.