

Sharing Christ Chicken Casserole

Makes 12 servings

3 quarts water

4 tsp. salt, divided

4 cups elbow macaroni

½ cup butter or margarine

½ cup flour

¼ tsp. pepper

2 tsp. dry mustard

4 cups milk

½ cup chopped pimiento

½ cup chopped green peppers (optional)

4 cups coarsely grated cheddar cheese, divided

4 cups slivered cooked chicken or turkey

Preheat oven to 375. Put water in a large saucepan, add half the salt, and bring to a rolling boil over high heat. Add macaroni all at once and stir. Return water to a boil, reduce heat to moderately low, and simmer 4 to 5 minutes or until tender. Do not overcook. Drain.

Meanwhile, put butter in a medium saucepan and heat over moderate heat until melted. Remove from heat and stir in flour, salt, pepper and mustard. When mixture is smooth, gradually add milk, stirring until no lumps remain.

Return the saucepan to heat and cook over medium-high heat, stirring constantly, until mixture comes to a boil and thickens slightly. Add pimiento and green pepper. Reduce heat to low and simmer 1 minute longer.

Into the milk mixture, add 3 cups of grated cheese, the cooked macaroni, and the chicken/turkey. Pour into a shallow baking pan. Sprinkle the remaining cheese over the top. ***At this point, the casserole can be refrigerated 1 or 2 days before baking or serving. It also can be frozen for future use.***

Place casserole in the center rack of the oven and bake 20 minutes. Bake longer if it has been refrigerated. Bake until the casserole is hot and bubbly.