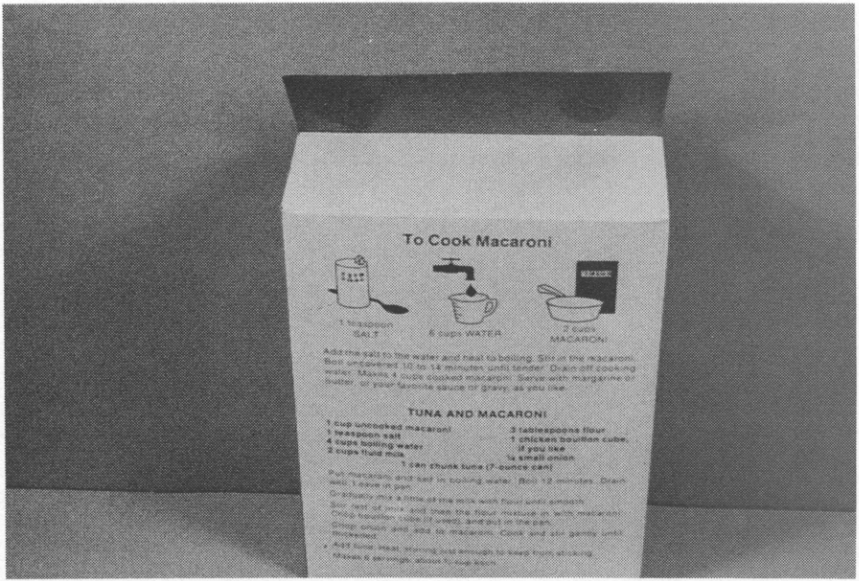
To Cook Macaroni
1 teaspoon SALT
6 cups WATER
2 cups MACARONI
Add the salt to the water and heat to boiling. Stir in the macaroni. Boil uncovered 10 to 14 minutes until tender. Drain off cooking water. Mavela 4 cups cooked macaroni. Serve with margarine or butter, or your favorite sauce or gravy, as you like.
TUNA AND MACARONI
1 cup unbroken macaroni
1 teaspoon salt
4 cups boiling water
2 cups fluid milk
3 tablespoons flour
1 chicken bouillon cube, if you like
½ small onion
1 can chunk tuna (7-ounce can)
Boil macaroni, and salt in boiling water. Boil 12 minutes. Drain well. Leave in pan.
In saucepan mix a little of the milk with flour until smooth.
Add rest of milk and then the flour mixture to with macaroni. Crush bouillon cube (if used), and put in the pan.
Chop onion and add to macaroni. Cook and stir gently until thickened.
• Add tuna, heat, stirring just enough to keep from sticking.
Makes 6 servings, about ½-cup each.