

Ingredients

	Quantity:	Measure:	Ingredients:	Descrip
	6	Medium	Bacon	
1		Teacup	Cheese - Grated Cheddar	
1		Teacup	Elbow Macaroni	
2.5		Tablespoon	Flour, Maida - (Refined)	
2		Tablespoon	Margarine	

Method

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes drain.

While macaroni is boiling, fry or broil bacon and place on paper toweling to drain. Cut into small pieces.

Melt margarine or unsalted butter in a large saucepan over medium low heat. Stir in flour, then cubed tomatoes and wait for sauce to thicken, stirring occasionally. When thickness is to your liking, stir in cheese until it has melted. Stir in cooked macaroni and bacon and heat through. Serve hot.