Macaroni and Cheese

½lb Macaroni  
1½cups Milk  
⅛lb Butter  
½tea Salt  
¼tea Black Pepper  
2tbl Cornstarch  
¼cup Milk  
12oz Shredded Extra-sharp Cheddar Cheese  
2cans Stewed Tomatoes with Chili Peppers

1. Preheat oven to 350°
2. Cook macaroni according to directions, drain, rinse and put aside
3. In a large saucepan, over medium heat, heat 3cups of milk with butter, salt and pepper until hot but not boiling
4. In a small bowl mix ¼cup milk and cornstarch until dissolved
5. Slowly add mixture to hot milk, stirring constantly with a whisk
6. When the mixture has thickened, remove from heat and stir in shredded cheese until melted
7. In a large mixing bowl pour in pasta, add the cheese mix and the stewed tomatoes
8. Mix until the pasta is well coated
9. Pour into a greased 9 x 9 casserole dish (uncovered)
10. Bake for 35 to 45 minutes or until golden brown

Bon appetit!