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Melt margarine in a large saucepan, blend in flour and cook, stirring constantly until the mixture is smooth and boiling. Stir in dried milk and 2 cups of water. Bring to a boil, stirring constantly. Chop the hard cooked eggs. Stir chopped eggs and all remaining ingredients into the milk mixture. Pour into greased casserole pan. Bake at 350° F for 35 to 40 minutes.