

MACARONI & CHEESE

F EASY

Last Modified: 09/22/2016

PREP: 30 Min
COOK: 45 Min
OVEN: 325

PASTA

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Box Dried Elbow Macaroni	Cooked
1	Pound	Sharp Cheddar Cheese	Shredded
1	Stick	Unsalted Butter	Melted
1	Can	Evaporated Milk	
1/2	Cup	Whole Milk	
2	Large	Eggs	Beaten
1 +/-	Pinches	Hungarian Sweet Paprika (Coloring)	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

TOOLS	1) Large Mixing Bowl 2) 9" x 9" Glass Baking Dish 3) Small Saucepan & Lid 4) Large Saucepan & Lid 5) Box Grater
PREP	DISH 1) Shred the Cheddar Cheese, reserving 1/4 and set it aside. 3) Preheat the oven to 325 degrees with a rack near the center.
1	Cook the Macaroni according to package instructions. Make certain the Macaroni is done so it will not absorb additional moisture while baking (Unless you like a drier Macaroni & Cheese)
2	In a small saucepan over medium heat, melt the Butter until the foaming stops (the water has evaporated).
3	Coat a glass 9 inch x 9 inch baking dish with non-stick cooking spray (NOT THE FLOUR BASED TYPES).
4	In a large mixing bowl, mix 3/4 of the Cheese, the Beaten Eggs, Evaporated Milk, Milk, Melted Butter, Salt and Pepper to taste.
5	Add in the Macaroni and stir to mix it well. Pour it into the baking dish. Top it with remaining 1/4 of the Cheese. Lightly sprinkle the Paprika over the top for color.
6	Bake it for 35 minutes or until the Cheese browns on top and the mixture is bubbling.
SERVE	Serve while hot.