

# 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

<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) Large Mixing Bowl</li> <li>2) 9" x 9" Glass Baking Dish</li> <li>3) Small Saucepan &amp; Lid</li> <li>4) Large Saucepan &amp; Lid</li> <li>5) Box Grater</li> </ol>
<b>PREP</b>	<p><b>DISH</b></p> <ol style="list-style-type: none"> <li>1) Shred the Cheddar Cheese, reserving 1/4 and set it aside.</li> <li>3) Preheat the oven to 325 degrees with a rack near the center.</li> </ol>
<b>1</b>	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)
<b>2</b>	In a small saucepan over medium heat, melt the Butter until the foaming stops (the water has evaporated).
<b>3</b>	Coat a glass 9 inch x 9 inch baking dish with non-stick cooking spray (NOT THE FLOUR BASED TYPES).
<b>4</b>	In a large mixing bowl, mix 3/4 of the Cheese, the Beaten Eggs, Evaporated Milk, Milk, Melted Butter, Salt and Pepper to taste.
<b>5</b>	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.
<b>6</b>	Bake it for 35 minutes or until the Cheese browns on top and the mixture is bubbling.
<b>SERVE</b>	Serve while hot.

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