

RECIPE CARD

Macaroni and Cheese

RECIPE NAME

6 to 8 servings

YIELD

35 mins

PREP TIME

50 mins

TIME TO COOK

NOTES

INGREDIENTS

- 1 ½ boxes of elbows (22 oz)
- 1 cup of salted butter
- 20 ounces of extra sharp cheddar cheese (2 ½ packs)
- 2 Eggs
- 1 tbsp Salt
- 1 tsp Pepper
- Paprika to sprinkle on top

PROCEDURE

1. Preheat oven to 350°F.
2. Macaroni baking — Prep large pot of water to boil (add salt).
3. Add 1 ½ boxes of elbows.
4. Drain noodles (let the noodles sit to cool down).
5. Add butter (softened).
6. Add tablespoon of salt (teaspoon of pepper).
7. Add 2 eggs (mix very well). Let it sit for 10 minutes.
8. Baking tray (9x12) — layer the bottom with cheese.
9. Add small layer of macaroni.
10. Top off this layer of macaroni with another layer of shredded cheese.
11. Mix the macaroni and cheese together.
12. Add final layer of cheese on top of the macaroni.
13. Bake in the oven for 50 minutes (25 covered / 25 uncovered).