SOUTHERN BAKED MACARONI AND CHEESE
SERVES 10-12

INGREDIENTS

- 16 oz. of macaroni noodles
- 1 cup mild cheddar cheese, shredded
- ¼ cup sharp cheddar cheese, shredded
- ¼ cup Monterey Jack cheese, shredded
- ¼ cup Colby cheese, shredded
- 2 large eggs
- 2 cups of milk
- ½ stick of butter
- salt and pepper

INSTRUCTIONS

1. Start by washing your hands with warm water and soap for at least 20 seconds before and after handling food. Wash your cutting boards and counter tops with hot soapy water.

2. Preheat oven to 350°F.

3. Fill a large pot with 6 cups of hot water, a tablespoon of salt and bring to a boil.

4. Place macaroni into boiling water and cook for 12 minutes, remove and strain in a colander. Set aside. Return the empty pot to the stove.

5. Crack two eggs in a small bowl and mix. Wash hands with warm water and soap after handling raw eggs.

6. Place butter, eggs, ½ cup mild cheddar cheese, ¼ cups of sharp cheddar, Monterey Jack, and Colby cheeses into the empty pasta pot and mix over medium heat until slightly melted.

7. Return the macaroni noodles to the same pot and mix well until cheese is fully melted.

8. Pour the macaroni and cheese into a greased baking dish.

9. Bake for 30 minutes. Insert a cooking thermometer into the center of the macaroni and cheese. Continue baking until the internal temperature reaches 160°F. Then top with remaining shredded cheese and bake 5 minutes until the cheese is melted.

10. Serve immediately.

RECIPE COURTESY OF: Saidah Washington | ApronsAndStilletos.com

Learn more about food safety at StoryOfYourDinner.org