Southern Baked Macaroni and Cheese

Makes 10-12 Servings

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

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

Directions

1. Wash hands with soap and 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. Add eggs, butter, ½ cup mild cheddar cheese, ¼ cups of sharp cheddar cheese, Monterey Jack and Colby cheeses into the empty pasta pot and mix over medium heat until slightly melted.
6. Wash hands with soap and water.
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 until the internal temperature reaches 160°F on a food thermometer. Then top with remaining shredded cheese and bake 5 minutes until the cheese is melted.
10. Serve immediately.