

MACARONI AND CHEESE !

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Ingredients :

1 -16 oz box of elbow macaroni noodles 3 cups milk 1 egg 2 tablespoons butter A few sprinkles of accent 1 teaspoon of salt 1 teaspoon of pepper 1 bag of triple cheddar shredded cheese 1 bag of sharp cheddar shredded cheese 1 bag of mozzarella shredded cheese 2/3 block Velveeta cheese (large) 1 teaspoon of hot sauce

Preparation Preheat oven to 400 Boil the elbow macaroni according to package "al dente" Once that finishes drain and return to pot and season with salt, pepper, accent, egg, hot sauce and butter (no heat) mix well. Take your Velveeta cheese and cut into small squares, put in a medium sauce pan with milk and mix until melted, when melted pour over the noodles in the pot. Mix well then add 1 handful of each, sharp cheddar and mozzarella cheese in the mix. Stir until blended, taste mix to see if you want more salt or pepper. Pan used: 12.75" x 10.375" x 2.562" Lightly spray pan with olive oil or whatever you use. Then pour half of the mix into pan Layer until covered with triple cheddar, mozzarella, and sharp cheddar just enough to cover, poke cheese through with spoon, DO NOT MIX! Pour remaining noodles on top of the 1st layer then spread the remaining triple cheddar and mozzarella cheese evenly over the top layer, poking the cheese through. Last cover the top with a layer of sharp cheddar. Sprinkle a little pepper on top (optional). Spray a little olive oil over the top to help melt the cheese. Place in oven uncovered for 20 minutes (watch to see how you like the top). Once done let sit for 5 -10 mins.