

Macaroni Pie Island Macaroni & Cheese

Ingredients

1lb elbow macaroni

2 eggs

2Tbsp butter

1cup onion, minced

1/2cup green bell peppers, minced

1-1 1/2tsp cayenne pepper(mild-hot)

1lb cheddar, grated

112 oz can evaporated milk

1/2tsp salt

Instructions

Boil elbow macaroni for about 5 minutes, or until al dente. Drain and return to pot.

Stir in cheddar, pepper, and onion.

In a small bowl or measuring cup stir together eggs, cayenne, evaporated milk, and salt. Pour over macaroni and stir to combine.

Pour into a greased lasagna pan, spreading evenly with spatula. Dot with butter. NOTE: At this point I refrigerated

the macaroni until shortly before I needed it.

Bake at 350F for 30-45 minutes.

Let cool about 10 minutes and slice into squares. Serve hot.