

THE CHEESIEST MACARONI AND CHEESE EVER

have to warn you. One spoon of this is at least 3,000 calories. So, I recommend eating it at the gym.

Happy Cooking,

B. Coop

The CHEESIEST Macaroni and Cheese EVER*

The absolute cheesiest mac and cheese recipe ever! 5 cheeses make up this dish of comfort.

Prep Time 10 minutes

Cook Time 35 minutes

Total Time 45 minutes

Servings 8 people

Ingredients

1 or 1 1/2 pounds elbow macaroni

4 qt chicken broth

2 TBS butter

12 oz can evaporated milk

1 cup half and half

1 tsp onion powder

2 tsp salt

2 tsp white pepper

1 cup shredded American cheese

1/2 cup shredded Colby Jack
cheese

1 cup shredded Mozzarella
cheese

1 cup shredded Muenster cheese

1/2 cup shredded Cheddar
cheese

For Ingredients And Complete Cooking Instructions Please Head
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Instructions

1. Preheat oven to 375 F
2. Pour
broth in a large pot
3. Bring to a boil
4. Stir in
the elbow macaroni and cook according to package
instructions until al
dente.
5. Drain

macaroni. Do NOT rinse.

6. Pour
macaroni back into the pot; heat off
7. Stir in
the butter until it melts
8. Pour in
the evaporated milk and half and half.
9. Turn
heat back on medium.
10. Bring mixture to a simmer
11. Add in
the salt, onion powder, and white pepper.
12. Stir in all of the American cheese and half
of the rest of the cheeses EXCEPT the cheddar cheese.
13. Once cheese melts, turn off the heat.
14. Butter a 9×13* baking dish.
15. Pour the macaroni into the dish in a single
layer.
16. Add the remaining cheese on top including
the cheddar cheese.
17. Bake for 30-35 or until the cheese is as
brown on top as you'd like.
18. Allow it to rest for 10 minutes.
19. Enjoy!

Recipe Notes

*If you'd like to layer this dish as seen in the video tutorial,
use a 9×9 dish.