



## DINNERTIME HEROES RECIPES FROM THE HEART

# Macaroni & Cheese

### INGREDIENTS

#### Topping

- 2 Tbsp butter
- 1 cup Panko bread crumbs
- ½ cup shredded sharp cheddar cheese

#### Macaroni & Cheese

- 4 large eggs
- 2 cans evaporated milk
- 4 tsp salt
- ½ tsp ground pepper
- 2 tsp ground mustard dissolved in 2 tsp water
- 1 box (pound) elbow macaroni
- ½ cup (1 stick) butter
- 16-20 oz sharp cheese, grated
- Small pouch (or ½ half small clock, cubed) Velveeta (optional)
- ½ cup, grated pepper jack cheese to taste (optional)

### DIRECTIONS

#### Topping

- 1 Melt butter.
- 2 Add breadcrumbs and stir to coat. Continue stirring and cooking until browned.
- 3 Cool to room temperature. Stir in ½ cup shredded cheddar cheese. Set aside.

#### Macaroni & Cheese

- 4 Preheat the oven to 350°F.
- 5 Whisk together eggs, 2 cups evaporated milk, 1 tsp salt, pepper, and mustard mixture. Set aside.
- 6 Bring water to a boil, add 3 tsp of salt and cook pasta until al dente. Drain and return to pot.
- 7 Add butter (8 Tbsp) and toss to melt.
- 8 Pour egg mixture over the buttered noodles and add ¾ cup shredded cheese. Stir thoroughly until combined and cheese starts to melt.
- 9 OPTIONAL: For a creamy finish, add Velveeta cheese sauce and/or pepper jack cheese for a nice kick.
- 10 Pour into a well-greased 13 x 9 inch baking dish.
- 11 Spread bread crumb topping evenly over top.
- 12 Bake at 350°F until hot and bubbly (10-15 minutes).

#### Notes

This can be made a few days ahead and refrigerated before baking. Keep tightly covered and DO NOT add topping. If refrigerated, bake for 45-60 minutes, adding the topping for the last 10 minutes, as it is very dense.