

Mac & Cheese

Comfort food at its finest, and this version is not from a box! It takes about the same amount of time as a boxed mac & cheese meal, but is made with ingredients you picked out yourself with no added preservatives. That's a win - win in our house!

Ingredients

1/2 pound (8 ounces) elbow macaroni
4 Tbsp (1/2 stick) butter
12 ounces shredded cheese
1 cup evaporated milk
2 eggs
1 tsp dried mustard
1/2 tsp salt (season to taste)
1/2 tsp black pepper (season to taste)
1/4 - 1/2 tsp cayenne pepper



Directions

1. Fill a large saucepan about 1/2 full with water and bring to a boil. Salt the water if desired.
2. Add the elbow macaroni and cook until desired tenderness (approximately 10-12 minutes). Test by fishing out one piece of macaroni, rinse to cool and taste.
3. While pasta is cooking, combine evaporated milk, eggs, salt, pepper, mustard and cayenne pepper. Whisk together until smooth.
4. Drain pasta and return to pan. Add butter and stir over low heat until butter is melted and pasta is coated.
5. Add evaporated milk mixture to pasta and stir well.
6. Add shredded cheese and stir until cheese is melted. You may wish to increase the heat slightly to help with melting, but do not go above med-low to avoid scorching.
7. Once melted, remove from heat. Serve immediately or allow to cool slightly and the sauce will thicken even more.
8. Once cooled, store in a covered container in the refrigerator for 3 days.