**Cheese Pie**

* 2lbs spaghetti noodles
* 3lbs Velveeta Cheese
* 4 cups Belgioioso brand shaved blend Asiago-Parmesan-Romano cheese (1.75lb bag at Sam’s Club. If you can’t find the bag premixed make it yourself. Shaved Asiago-Parmesan-Romano cheeses.
* 1 stick butter
* 4 cups Whole Milk
* Salt & pepper

Cook the spaghetti noodles. Slice the Velveeta 1/8” thick. Spray the pan so the noodles don’t stick. Layer half the cooked noodles in the bottom of a large pan. Layer sliced Velveeta and 2 cups of shredded 3 cheese blend. Pats of butter and salt and pepper throughout.

Layer the rest of the noodles. Start with the 3 cheese blend and butter then Velveeta cheese on top. Salt & Pepper. It looks better with the Velveeta on top versus the 3 cheese blend.

Add milk until you barely see it rising.

Rest in the fridge overnight. Cook at 325 for 30-45 minutes and until the cheese starts to brown.

1 large pan will feed 30.

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