

MACARONI AND CHEESE CASSEROLE

- 2 Cups large Elbow Macaroni
- 6 to 8 Large Eggs
- 4 Cups Evaporated Milk
- 2 sticks “real” butter (I prefer Land O Lakes Salted Butter)
- 2 packages of “extra” sharp cheddar cheese (at least 12 oz. each, or larger to your taste)

Cook macaroni until done (add a bit of salt to the water).

Grate cheese (the more cheese the better). Alternate layers of macaroni, then grated cheese, in a large oven safe casserole dish.

Beat eggs and milk together with salt and pepper and pour over macaroni and cheese mixture....making sure you have enough egg / milk mixture to come up slightly lower than the top of the container so that the macaroni is bathed and you can see the milky mixture.

If you do not use enough of this mixture your casserole will be dry.

Slice 2 sticks of butter (or more if you like) and place the slices evenly around the top of the macaroni.

Bake at 350 degrees, uncovered, for about 1 hour. (Put a drip pan under the casserole dish in case the butter runs off the top and over the sides).

You can make this casserole the evening before and put it in the fridge, covered, and cook in the morning for a luncheon if you like.