

Dada's Baked Macaroni

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
elbow macaroni	1 pound	boiled
eggs	3	room temp
evaporated milk	1 can	
whole milk	2/3 cup	
heavy whipping cream	1/3 cup	
extra sharp cheddar cheese	1/2 pound	cubed
butter	1 stick	cubed

- Grease a lasagna pan with butter.
- Beat together the eggs, canned milk, and milk, then gently beat in the whipping cream.
- Layer half the macaroni in the lasagna pan. Evenly sprinkle half the cheese and butter on top of the macaroni, and then pour half the liquid over top.
- Layer the second half (macaroni, then cheese & butter, then liquid). Mother liked to decorate the top with finely chopped red and green pepper at Christmas.
- Bake at 350 degrees F for 50 minutes uncovered, then let rest on counter for ten minutes to firm up before serving.

NOTE: This was Granddaddy's, Uncle John's, Annette's, and Alden's, Alexandra's & Julia's favorite – 4 generations.