

Overview:

Nothing quite says Christmas is here like watching Home Alone with your family! Enjoy some of Kevin's favorites while watching this Christmas classic that will leave you glad you aren't home alone!

Kevin's Cheese Pizza:

Ingredients:

- 1) Store-bought pizza dough
- 2) Mozzarella
- 3) Parmesan
- 4) Provolone
- 5) Marinara sauce
- 6) Garlic butter

Instructions:

- 1) Preheat your oven to 375.
- 2) Roll out the pizza dough onto a baking sheet.
- 3) Spread marinara sauce onto the dough, then add as much of each cheese as you desire.
- 4) Bake them for 12-15 minutes or until golden brown.
- 5) Brush the crust with garlic butter and serve.

Macaroni and cheese

Ingredients:

- 1) 1 lb box of medium macaroni noodles
- 2) 2 Chicken bouillon cubes
- 3) 8 oz of mild cheddar cheese
- 4) 8 oz of mozzarella
- 5) 8 oz of Colby-Jack
- 6) 1 block of cream cheese
- 7) ½ cup of sour cream
- 8) 16 oz of heavy cream
- 9) 3 tablespoons of butter
- 10) 3 tablespoons of flour
- 11) Salt
- 12) Pepper

- 13) Garlic powder
- 14) Onion powder

Instructions:

- 1) Begin by adding chicken bouillon cubes to boiling water and allow them to dissolve.
- 2) Add your pasta to the boiling water.
- 3) While the pasta boils, melt butter on medium-low heat.
- 4) Add flour, and constantly whisk until the roue becomes golden-yellow.
- 5) Whisk in heavy cream slowly, then add your cheeses.
- 6) Season the cheese sauce.
- 7) Drain your noodles once they become al dente.
- 8) Before adding the cheese sauce, stir the sour cream directly into the noodles.
- 9) Once the cheese sauce has been added, pour the macaroni into a baking dish.
- 10) Top with any remaining shredded cheese and bake at 375 for 15 minutes.
- 11) Once the cheeses have melted together, broil the macaroni on low until it becomes golden brown.
- 12) Serve, and enjoy.