

HOMEMADE MACARONI and CHEESE

2 LB. BOX ELBOW MACRONI NOODLES

1 tsp. SALT

4-5 STICKS BUTTER/MARGARINE

1 LB. SQUARE OF SHARP CHEDDAR CHEESE (cut up)

1 LB. SQUARE COLBY OR MILD CHEDDAR CHEESE (cut up)

1 LARGE BOX OF VELVETTA CHEESE (cut up)

½ CUP TO 1 CUP MILK (may need more)

6 EGGS (WELL BEATEN)

Cook macaroni according to the package directions (do not overcook the noodles). Add salt to water. Add just a little oil to water (optional) keeps noodles from sticking while cooking. Drain noodles
Place well-drained noodles in a large casserole dish or pan
Cut up sticks of butter/margarine over drained noodles and mix well
Set aside

While noodles are cooking, make the cheese sauce!

In a large non-stick pot, add all of the cut up cheeses, ½ cup of milk (may need more milk...it all depends). Over medium heat, stir cheeses and milk until you get a creamy cheesy sauce - you must stir constantly to keep sauce from sticking and/or burning.

Remove cheese sauce from heat and set aside. Pour in cup of cold milk in the cheese sauce, stir...immediately well beaten eggs to cheese sauce and stir well.

Pour cheese sauce over the macaroni noodles and mix well.

Bake @ 350 degrees for at least 30 minutes or until your desired brownness

Serve ... Delicious 😊

TIPS:

Do not use pre-shredded cheeses because they had additives in them

You can use Pepper Jack cheese if you want it to have a little kick