

# **Mac N' Cheese**

Serves 6 to 8

## **Ingredients**

|   |                      |
|---|----------------------|
| <b>Cooked Elbow Macaroni, drained<br/>(approximately 2 cups uncooked)</b> | <b>4 cups</b>        |
| <b>Cheddar Cheese, grated</b>   | <b>2 cups</b>        |
| <b>Eggs, beaten</b>   | <b>3 each</b>        |
| <b>Sour Cream</b>   | <b>4 ounces</b>      |
| <b>Butter, unsalted, cut into pieces</b>                                  | <b>4 tablespoons</b> |
| <b>Salt</b>   | <b>½ teaspoon</b>    |
| <b>Milk</b>   | <b>8 ounces</b>      |

## **Method of Preparation**

- 1. Gather all ingredients and equipment**
- 2. Preheat oven to 350 degrees**
- 3. After macaroni has been boiled and drained, add cheddar cheese while macaroni is still hot**
- 4. Combine remaining ingredients and add to macaroni mixture**
- 5. Pour into casserole dish and bake for 30 to 45 minutes**
- 6. Top with additional cheese, if desired**