

THE PHOTOGRAPHER'S KITCHEN

Granwannie's Mac n' Cheese

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Based on a recipe from Wanda Carter

Serves 8 - 10

Ingredients:

3 pkg. Cracker Barrel or Cabot extra sharp cheddar cheese
3 medium eggs
¼ cup real Mayonnaise
½ tsp. salt
¼ tsp. fresh ground pepper
1 cup evaporated milk
2 pkg. elbow macaroni.
1/3 stick butter
2/3 cup grated Parmesan cheese

Coarsely Grate 3 pkg. of Extra Sharp cheddar cheese.

In a bowl, combine 3 eggs, 1/4 cup mayo, salt and pepper to taste.
Add 1 can evaporated milk or equivalent qty whole milk.

Prepare 2 lb box of elbow macaroni in salted water per box instructions.

Put drained, hot macaroni into a 3qt. oven safe glass or ceramic baking dish.

Cut the 1/3 stick of butter into small pieces and blend into the macaroni

Blend in the egg, mayo and milk mixture.

Fold in the grated cheddar cheese. Hold enough to the side to sprinkle a thin layer on top.

Blend mixture thoroughly into macaroni.

If the mixture seems too dry you may add a little more milk.

Mix the remaining Cheddar and the Parmesan cheese. Sprinkle on top.

Bake at 350 deg. until it bubbles and the top just begins to turn golden brown.

Remove from the oven and let it sit for 15 minutes before serving.

I've provided this recipe for your dining pleasure and I encourage you to share it with your relatives, friends and anyone else who enjoys good food. If you want to post one of my recipes on your blog or another website I ask that you please credit: Jerry Bell / Jbellphotography.com