

THE PHOTOGRAPHER'S KITCHEN

JERRY'S TUNA NOODLE CASSEROLE

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Serves 8

Ingredients:

2 pkg. Cracker Barrel extra sharp cheddar cheese
2/3 cup grated Parmesan cheese
2 medium eggs
2 tbsp. real Mayonnaise
4 Cans Tuna – 12oz water packed
1 cup evaporated milk
1/3 stick butter
12 to 16 oz pkg of wide noodles or elbow macaroni
1 tsp. Old Bay seasoning
½ tsp. salt
¼ tsp. fresh ground pepper
2 pkg. wide noodles or elbow macaroni. Choose whichever you like best.

Grate 2 pkgs. of Cracker Barrel Extra Sharp cheese. (I prefer Cracker Barrel for its taste)
Mix with 1/3 cup of Parmesan Cheese and hold to the side

In a bowl, combine 2 eggs, 2 tbsp. Mayonnaise, 1 level tsp. Old Bay, ½ tsp. salt and ¼ tsp fresh ground pepper. Add 1 cup canned evaporated milk.

Boil the two 12oz packages of noodles in salted water per package instructions.

Open the four 12oz cans of water packed Tuna. Drain but don't rinse.

As soon as the noodles are ready, drain them (don't rinse) and pour into large glass baking or casserole dish.

Blend 1/3 stick of butter into the macaroni.

Blend in the egg, mayo and milk mixture.

Fold in the drained tuna and the grated cheese mixture. Hold out enough of the cheese mixture to sprinkle a thin layer on top.

Make sure all ingredients are blended into the macaroni.
If mixture seems too dry you may add a little more milk.

Mix the remaining Parmesan cheese into the cheese mixture you held aside and sprinkle on top of the casserole.

Bake at 350 deg. until it bubbles and just begins to brown on top. (About 35 to 40 minutes)
Check to make sure it's not too watery.

Remove from oven and let stand for no less than 15 minutes. Serve hot.

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