

# **Mac N' Cheese**

Serves 6 to 8

## **Ingredients**

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

## **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