

Baked Macaroni and Cheese

INGREDIENTS

1 pound uncooked macaroni elbow or shells	1 1/2 pounds Cheddar cheese, diced	1/2 pound Monterey Jack cheese, grated
2 cups milk	1/2 pound Colby cheese, diced	
4 tbsp butter (1/2 stick)	1 whole egg, slightly beaten	
salt and freshly ground pepper to taste		

SUGGESTED COOKWARE

9x13 inch pan

DIRECTIONS

Cook macaroni according to package directions. Rinse, drain, and set aside. Preheat oven to 350°F. Bring milk to a boil and add butter, salt, and pepper.

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DIRECTIONS

Add Cheddar and Colby cheeses to the milk. Stir until creamy and the sauce thickens. Add the egg to the cooled macaroni, then add the cheese sauce; combine well. Lightly grease a 9x13 inch pan or spray with cooking spray. Layer the macaroni with Monterey Jack cheese. Bake for 30 to 45 minutes, or until cheese is bubbly and melted to a golden brown.

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