

INGREDIENTS

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

SUGGESTED COOKWARE

9x13 inch pan

DIRECTIONS

- 1 Cook macaroni according to package directions. Rinse, drain, and set aside.
- 2 Preheat oven to 350°F. Bring milk to a boil and add butter, salt, and pepper.
- 3 Add Cheddar and Colby cheeses to the milk. Stir until creamy and the sauce thickens.
- 4 Add the egg to the cooled macaroni, then add the cheese sauce; combine well.
- 5 Lightly grease a 9x13 inch pan or spray with cooking spray. Layer the macaroni with Monterey Jack cheese.
- 6 Bake for 30 to 45 minutes, or until cheese is bubbly and melted to a golden brown.