

Nancy's Mac n Cheese *by Terry Helm Eason*

STEP 1

In a large foil pan, melt 1 stick of butter in a 350° oven.

STEP 2

In a large mixing bowl, add:

- 1 egg
- 1½ tsp salt
- 1 tsp pepper
- 1 tsp dry mustard*
- 4 cups milk**

Beat together until well incorporated. Set aside.

STEP 3

When the butter is melted, pour in 16 oz of dry macaroni noodles (do not cook). Stir to make sure all noodles are coated with the butter. Pour 2 cups of shredded sharp cheddar cheese over the noodles. ***Do not stir.***

STEP 4

Pour milk mixture over the cheese and noodles. ***Do not stir.***

STEP 5

Place in oven, uncovered, at 350° for 40-45 minutes.

Additional Notes

* You can add other spices if desired. For example: paprika, garlic powder, onion powder, etc.

** You can use any milk combination equaling 4 cups. For creamy Mac n Cheese, use some half and half or heavy cream mixed together with 2% milk.