



**Category: “Best Traditional” AND “People’s Choice”**

**Third Place Winner**

**“BAKED MACARONI AND CHEESE”**

**Winner: LaVerne Bly -Barnstead, NH / #47**

**BAKED MACARONI AND CHEESE (11 x19 pan)**

4 cups uncooked elbow macaroni  
8 cups yellow shredded cheddar (shredded)  
6 cups white cheddar (shredded)  
2 cups mozzarella (shredded)  
3 cups seriously sharp cheddar cheese (shredded)  
2 ½ t. sea salt  
2 ½ t. black pepper  
3 cups 2% milk  
1 cup half and half  
4 large eggs  
1 tbs. flour  
4t. I can’t believe its not butter

- Mix all cheese together. Set aside
- Cook macaroni according to package instructions. Do not rinse. Set aside
- Mix eggs, flour, milk, half and half. Add ½ t. salt and black pepper to mixture. Set aside
- Spray bottom of pan with Pam
- Spread 2 ½ cups of mixed cheese on Pam sprayed pan
- Spoon 12 spoonfuls of macaroni over cheese, sprinkle ½ t. salt and pepper over macaroni; spread 3 cups mixed cheese over macaroni. Continue to layer making sure top layer is cheese.
- Wisk egg mixture well; pour over macaroni and cheese
- Make 6 holes reaching to the bottom of the pan. Drop butter on top of cheese
- Bake at 350 1 ½ hours or until milk is dissolved
- Once out of the oven inset spoon into the middle of the pan. If it comes out cheesy, AOK! If still liquid cover with tinfoil and bake an additional 20 minutes