

Three Cheese Macaroni

You will find so many Mac and Cheese recipes in books. We grew up on one cheese which was Velveeta®. It melted perfectly and was cost effective. Here we are using other cheeses.

Yield: 12 servings

325°F

9x13-inch baking dish

1 lb	elbow macaroni
	Olive oil
6 large	eggs
1/2 cup	butter, melted
1-1/2 cups	cream
1-1/2 cups	whole milk
4 cups	*cheeses, shredded (see list below)
	Season salt
	Black pepper

1. In a large boiling pot of water, cook pasta until al dente. Strain and toss lightly with olive oil. Set aside.
2. In a large bowl, whisk eggs, butter, cream and milk. Add hot pasta. Add all of the cheeses and a dash of seasoning salt and pepper.
3. Place into baking dish and bake for 20-25 minutes. Serve hot.

Possible Cheeses to blend together to use:

Yellow cheddar cheese

White cheddar cheese

Mozzarella cheese

Asiago cheese

Swiss Gruyere

Monterey jack

Muenster cheese

Fontina cheese