

STOVE TOP MAC-N-CHEESE

Prepared by: Sarah Nelson, December 2019

Source: Food Network Online

Yield: 6 to 8 servings

1/2 pound elbow macaroni
4 tablespoons butter
2 eggs
6 ounces evaporated milk
1/2 teaspoon hot sauce
1 teaspoon kosher salt
Fresh black pepper
3/4 teaspoon dry mustard
10 ounces sharp cheddar, shredded

In a large pot of boiling, salted water cook the pasta to al dente and drain. Return to the pot and melt in the butter. Toss to coat.

Whisk together the eggs, milk, hot sauce, salt, pepper, and mustard. Stir into the pasta and add the cheese. Over low heat continue to stir for 3 minutes or until creamy.

Sarah's Notes: I love this recipe! I added bacon flavored Spam for more texture and flavor.

