

# SWEETIE PIE'S MACARONI & CHEESE

Prepared by: Kimi Nelson, December 2019

Source: sweetiepies.com

- 1 lb cooked elbow macaroni
- 1 cup whole milk
- 2 (12 ounce) cans evaporated milk
- 3 eggs
- 1 cup butter, cut into small pieces
- 1/2 lb colby cheese
- 1/2 lb monterey jack cheese, shredded
- 1/2 lb sharp cheddar cheese, shredded
- 1 lb Velveeta cheese, cut in chunks
- salt
- 1 tablespoon whiter pepper
- 1 tablespoon sugar
- 1 cup shredded American cheese or 1 cup mild cheddar cheese

Preheat oven to 350°C. Put pasta in 9 by 13 dish and set aside.

Mix milks and eggs well. Add the butter and colby, Monterey jack, sharp cheddar and velveeta cheeses to the pasta. Pour milk and egg mixture over the pasta. Season with salt, pepper, sugar and toss. Sprinkle with remaining cups of American or Cheddar cheese.

Bake for 30 to 45 minutes or until top is lightly browned.

*Kimi's Notes: This is my Go-To Macaroni & Cheese recipe. In fact you can probably use twice as much pasta and it would still be really cheesy! Every time I take this to an event I get asked for the recipe. You will need a larger pan than a 9 x 13 to contain – I often use foil half pans as shown in the picture.*

