

# Homemade Mac and Cheese

## Ingredients:

- 1 box elbow macaroni
- 1 stick of butter
- 6 eggs
- 3 lbs cheese (I use mix of mild & medium cheddar)
- 1 cup heavy cream

## Directions:

1. Boil the macaroni in a pot. Salt the water and boil until noodles are 'al dente'. Preheat oven to 350 degrees.
2. Strain macaroni and cool to room temperature.
3. In a large bowl, crack and beat the 6 eggs. Then add the stick of butter, cut into cubes. Pour in the cream.
4. Cut 2 ½ lbs of the cheese into chunks. Add this to the bowl with eggs, butter and cream.
5. Take the last ½ lb of cheese, shred it and set aside.
6. Pour cooked macaroni into the bowl with the mixture. Fold together until macaroni and cheese are coated.
7. Pour mixture into greased 9" x 13" pan. Top with remaining shredded cheese.
8. Bake for approx. 45 min, until cheese on top is bubbly and golden brown.
9. Let rest at least 15 minutes before cutting.