



SOUTHERN BAKED MACARONI AND CHEESE

SERVES 10-12

INGREDIENTS

16 oz. of macaroni noodles

1 cup mild cheddar
cheese, shredded

¼ cup sharp cheddar
cheese, shredded

¼ cup Monterey Jack
cheese, shredded

¼ cup Colby cheese,
shredded

2 large eggs

2 cups of milk

½ stick of butter

salt and pepper

INSTRUCTIONS

- ① Start by washing your hands with warm water and soap for at least 20 seconds before and after handling food. Wash your cutting boards and counter tops with hot soapy water.
- ② Preheat oven to 350°F.
- ③ Fill a large pot with 6 cups of hot water, a tablespoon of salt and bring to a boil.
- ④ Place macaroni into boiling water and cook for 12 minutes, remove and strain in a colander. Set aside. Return the empty pot to the stove.
- ⑤ Crack two eggs in a small bowl and mix. Wash hands with warm water and soap after handling raw eggs.
- ⑥ Place butter, eggs, ½ cup mild cheddar cheese, ¼ cups of sharp cheddar, Monterey Jack, and Colby cheeses into the empty pasta pot and mix over medium heat until slightly melted.
- ⑦ Return the macaroni noodles to the same pot and mix well until cheese is fully melted.
- ⑧ Pour the macaroni and cheese into a greased baking dish.
- ⑨ Bake for 30 minutes. Insert a cooking thermometer into the center of the macaroni and cheese. Continue baking until the internal temperature reaches 160°F. Then top with remaining shredded cheese and bake 5 minutes until the cheese is melted.
- ⑩ Serve immediately.

CORE FOUR RULES OF FOOD SAFETY

Clean: Wash hands and surfaces often.

Separate: Don't cross-contaminate.

Cook: Cook to the safe internal temperature.

Chill: Refrigerate or freeze promptly.

RECIPE COURTESY OF: [Saidah Washington](#) | [ApronsAndStilletos.com](#)



Learn more about food safety at StoryOfYourDinner.org

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