



# MACARONI & CHEESE

## Ingredients

- 2 cups uncooked Macaroni
- 1 Tablespoon Butter
- 2 heaping teaspoons Corn Starch
- 1 Egg
- 1 - 5 oz. can Evaporated Milk
- Grated Cheddar Cheese
- Salt and pepper, to taste

### \*NOTE\*

This is one of those recipes that I can do in my sleep – provided I have the right glass. My Aunt Dot taught me how to make this, and for a measuring tool, she had a 16 oz. drinking glass. If you don't have such a glass, then feel free to use a measuring cup. You will end up needing approximately 12 oz. to make the custard.

## Directions

1. In a medium pot, cook macaroni in boiling water until tender. Drain. Add butter, salt, pepper and 1 cup (or more, according to taste) of cheddar cheese. Put the lid on the pot and let sit until butter and cheese is melted.
2. In your drinking glass, place the corn starch. Add just enough water to make a medium paste. Add the egg and mix well. Pour in the evaporated milk and mix, making sure there are no clumps of corn starch. Fill the glass to about 1-1/2 inch from the rim with water.
3. Pour your macaroni and cheese mix into a well-greased 13x9x2” pan. Pour custard mix over the top, until you can just barely see it through the macaroni. Sprinkle the remaining cheese over the top until well covered.
4. Bake at 350 degrees for approximately 30 minutes, or until the custard is set.