



BAKED SUNSHINE MAC & CHEESE

ORIGIN:

Southern USA - soul food staple

SERVINGS:

8-10

DIETARY PROFILE:

Vegetarian

This cheesy comfort food finds itself on the table at potlucks, holiday gatherings and other special events. Great on the side or as a stand-alone snack.

INGREDIENTS

Elbow macaroni	3 c. (uncooked)
Milk	3 c.
Shredded sharp cheddar cheese	two 8 oz bags
Shredded smoked Gouda	one 8 oz bag
Shredded mozzarella cheese	one 8 oz bag
Eggs	2 large
Sour cream	4 oz.
Butter (salted)	1 stick (8 tbsp.)
Salt	to taste
Pepper	to taste

DIRECTIONS

- Pre-heat oven to 350 degrees
- Cook macaroni al dente (should make 4 c. cooked), strain, pour into large mixing bowl
- Add milk, 3. c shredded cheddar, 1 c. shredded Gouda, 1 c. shredded mozzarella, whisked eggs and sour cream to warm pasta. Stir until mixed thoroughly
- Stir in pats of butter (don't have to melt completely)
- Add salt and pepper to taste (about 1/2 tsp. of each)
- Pour mixture evenly into a casserole dish and cover with aluminum foil
- Bake for 45 minutes
- Uncover dish and add leftover cheeses evenly across the top
- Bake uncovered for another 15 minutes (until lightly browned)