



Easy Cheesy Mac and Cheese

Author: GritsAndGouda.com

Yield: 10 servings

Many people just keep flipping when they see a recipe that requires a homemade white sauce because of the time involved and “lumpophobia”-fear of lumpy gravy. If this is you, you have found the perfect mac and cheese recipe!

Shortcut: Milk, eggs, and lots of Cheddar cheese create the smooth, creamy texture and crushed saltine crackers thickens the mixture in the oven like magic without having to make a white sauce.

Ingredients:

8 ounces uncooked elbow macaroni (1 3/4 cups)
16 saltine crackers (1/2 cup plus 1 1/2 tablespoons)
2 1/2 (8-oz) blocks sharp Cheddar cheese (20-ounces)
6 large eggs
4 cups whole milk
3/4 teaspoon salt
1/2 teaspoon freshly ground black pepper
1/4 teaspoon garlic powder

Directions:

1. Preheat oven to 350°.
2. Cook macaroni in boiling water 10 minutes and drain.
3. Meanwhile, crush saltines in a large zip-top bag and shred the Cheddar cheese.
4. Layer one-third each of macaroni, crackers, and cheese in a lightly greased 13 x 9-inch baking dish, ending with cheese. Repeat layers twice.
5. With a whisk, light beat eggs in a large bowl; gradually whisk in milk, salt, pepper, and garlic powder; pour over layered macaroni mixture. Bake, uncovered, 30 to 35 minutes or until bubbly around the edges. Let stand 10 minutes before serving.

Note: Shredding your own cheese may take a couple of minutes but makes a difference in texture and flavor. Preshredded cheese is coated with potato starch or worse, cellulose derived from wood pulp.