

Baked Mac and Cheese



Recipe courtesy of Food Network Kitchen



In classic Southern style, this is a baked mac and cheese set in a light egg custard and flavored with sharp yellow Cheddar. Creamy and moist, it bridges the gap between those who like their mac and cheese sliceable and those who prefer to spoon it, oozing, from the pot.

Level: Easy

Total: 50 min

Prep: 5 min

Cook: 45 min

Yield: 6 to 8 servings

Ingredients:

- 2 tablespoons unsalted butter, plus more for the casserole dish
- Kosher salt
- 1 pound macaroni
- 3 cups whole milk
- 4 eggs
- 3/4 pound yellow Cheddar, grated (about 4 cups)

Directions:

- 1** Preheat the oven to 350 degrees F. Butter a 3-quart casserole dish.
- 2** Bring a large pot of salted water to a boil. Add the macaroni and cook until tender, about 7 minutes; strain well. Transfer the macaroni to a large bowl, add the butter and toss to coat.
- 3** Whisk together the milk, eggs and 2 teaspoons salt in a medium bowl. Add the milk-egg mixture to the macaroni; add the Cheddar and stir until it is evenly distributed. Pour into the prepared casserole dish.
- 4** Bake until the custard is set and the top is browned and bubbling, 30 to 35 minutes.



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