

# The Mac And Cheese Cookbook

103 Recipes

# Table Of Contents

Mac and Cheese and Beer	1
Microwave Macaroni and Cheese	2
Creamy Macaroni and Cheese	3
Low-Fat Macaroni and Cheese	4
Flavorful Mac and Cheese	5
Macaroni and Cheese with Bacon and Onions	6
Country Sausage Macaroni and Cheese	7
Macaroni and Cheese III	8
Baked Homemade Macaroni and Cheese	9
Cheese's Baked Macaroni and Cheese	10
Macaroni and Cheese with Chicken and Broccoli	11
Home Style Macaroni and Cheese	12
Southern Macaroni and Cheese	13
Mena's Baked Macaroni and Cheese with Caramelized-Onion	14
Campbell's Baked Macaroni and Cheese	15
Cafeteria Macaroni and Cheese	16
Baked Macaroni and Cheese with Tomato	17
Nic's Easiest, Creamiest Macaroni and Cheese	18
Lisa's Macaroni and Cheese	19
Mouse's Macaroni and Cheese	20
Allie's Delicious Macaroni and Cheese	21
Great Mac and Cheese	22
My Mother's Mac and Cheese	23
Baked Macaroni and Cheese II	24
Vegan Mac and No Cheese	25
Mom's Macaroni and Cheese	26
Macaroni and Cheese IV	27
Baked Macaroni and Cheese I	28
Quick Macaroni and Cheese	29
Mac and Cheese Veggie Bake	30
All Day Macaroni and Cheese	31
Macaroni and Cheese with Ground Beef, Salsa and Green Chiles	32
Bohemian Macaroni and Cheese	33
Shannon's Smoky Macaroni and Cheese	34
Sloppy Joe Mac and Cheese	35

# Table Of Contents

Mom's Favorite Baked Mac and Cheese	36
Easy No-Boil Macaroni and Cheese	37
Baked Macaroni and Cheese III	38
Old-Fashioned Macaroni, Tomato, and Cheese Bake	39
Grandma's Mac and Cheese	40
Macaroni and Cheese with Ham, Peas and Shallots	41
Crispy Macaroni and Cheese	42
Lobster Mac and Cheese	43
Mom's Baked Macaroni and Cheese	44
Chuck's Favorite Mac and Cheese	45
My Own Macaroni and Cheese	46
Sloppy Joe Mac and Cheese	47
Mac and Cheese Henwood Style	48
Kicked Up Mac and Cheese	49
Macaroni and Cheese V	50
Creole Macaroni and Cheese	51
Macaroni and Cheese Salad	52
Broccoli Mac and Cheese with Bacon and Potato Nugget Topping	53
Marie's Homemade Mac and Cheese	54
Mac and Cheese I	55
Easy Mac and Cheese Muffins	56
Canadian Bacon Macaroni and Cheese	57
Macaroni and Cheese Casserole	58
Macaroni and Cheese with Caramelized Onions and Bacon	59
Easy Mac and Cheese Soup	60
Bev's Mac and Cheese	61
Bella's Mac and Cheese	62
Best One Pot Cheese and Macaroni	63
Oyster Macaroni and Cheese	64
Good For You Macaroni and Cheese	65
Macaroni And Cheese I	66
Classic Macaroni and Cheese	67
Danny's Macaroni and Cheese	68
Stove-Top Macaroni and Cheese	69
Macaroni And Cheese II	70

# Table Of Contents

Lazy Baked Macaroni and Cheese	71
Baked Mac and Cheese for One	72
Mac and Cheese II	73
Four Cheese Macaroni and Cheese	74
Tex-Mex Macaroni and Cheese	75
Blender Macaroni and Cheese	76
Macaroni and Cheese Bake	77
Spicy Smoky Macaroni and Cheese with Turkey Bacon	78
Mexican Mac and Cheese	79
Macaroni and Cheese with Sausage, Peppers and Onions	80
Restaurant Style Mac and Cheese	81
Herbed Macaroni and Cheese	82
Slow Cooker Macaroni and Cheese I	83
Baked Macaroni and Cheese	84
Old Fashioned Mac and Cheese	85
Tim's Mac and Cheese	86
Homestyle Beef, Macaroni and Cheese	87
Smoked Gouda Mac and Cheese	88
Homemade Mac and Cheese	89
Mom's Macaroni and Cheese	90
Southwestern Macaroni and Cheese with Adobo Meatballs	91
Slow Cooker Macaroni and Cheese II	92
Easiest Ever Mac and Cheese	93
Macaroni and Cheese with Bacon	94
Macaroni and Cheese for Two	95
Simple Mac and Cheese	96
Bee's Mac and Cheese Bake	97
Fried Mac and Cheese Balls	98
Macaroni and Cheese with Veggie Bacon	99
Easy Add-In Macaroni and Cheese	100
Salmon Mac and Cheese	101
Chipotle Mac and Cheese	102
'Got Some Crust' Macaroni and Cheese	103

# Mac and Cheese and Beer

## Ingredients

3 sourdough pretzels, crushed  
2 tablespoons grated Parmesan cheese  
1 (16 ounce) package whole wheat elbow macaroni  
6 slices bacon, chopped  
1 tablespoon butter  
1 onion, diced  
2 stalks celery, diced  
2 carrots, diced  
2 cloves garlic, minced  
3 tablespoons all-purpose flour  
2 tablespoons Dijon mustard  
1 (12 fluid ounce) bottle beer  
2 1/2 cups milk  
3 cups shredded sharp Cheddar cheese  
1/2 teaspoon ground red pepper  
salt and pepper, to taste

## Directions

Combine the crushed pretzels and parmesan cheese in a small bowl. Set aside.

Fill a large pot with lightly salted water, and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well.

Place the bacon in a large, deep pot, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Place the bacon slices on a paper towel-lined plate. Pour off the bacon fat, reserving 2 tablespoons of the fat.

Melt the butter in the saucepan with the reserved bacon fat over medium heat. Stir in the onion, celery, carrots, and garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the flour, and stir until the mixture becomes paste-like and light golden brown, about 3 minutes. Gradually whisk the mustard, the beer, and finally the milk into the flour mixture; bring to a simmer over medium heat. Cook and stir until the mixture is thick and smooth, 5 to 10 minutes.

Stir in the cheese, bacon, red pepper, salt, and pepper. Turn off the heat, and stir in the cooked macaroni. Sprinkle with the pretzel and cheese mixture before serving.

# Microwave Macaroni and Cheese

## Ingredients

8 ounces macaroni  
2 tablespoons butter  
2 1/2 tablespoons chopped onion  
16 ounces cubed processed  
cheese food  
3/4 cup milk  
salt to taste  
ground black pepper to taste

## Directions

In a large pot with boiling salted water cook the elbow macaroni until al dente. Drain.

In a 2 quart microwave safe covered casserole dish, saute the onions and butter or margarine on high for 3 to 4 minutes.

Add the cooked and drained pasta, milk, and cubed cheese and stir. Cook for 11 to 12 minutes on high stirring at 4, 8, and 11 minutes. The mixture will still be runny at this stage. Add salt and pepper to taste.

Let stand for 5-8 minutes before serving. The sauce will thicken upon standing.

# Creamy Macaroni and Cheese

## Ingredients

1 tablespoon salt  
1 pound elbow, shell or other bite-size shaped pasta  
2 (12 fluid ounce) cans evaporated milk  
1 cup chicken broth  
3 tablespoons butter  
1/3 cup flour  
1 1/2 tablespoons Dijon mustard  
1/2 cup grated Parmesan cheese  
Freshly ground black pepper  
1 pound grated extra-sharp cheddar cheese

## Directions

Bring 2 quarts of water to boil in large soup kettle. Add salt and pasta. Using package directions as a guide, cook until al dente. Drain. To prevent sticking, drain and immediately pour onto a large lipped baking sheet and let cool while preparing sauce.

Meanwhile, microwave the milk and chicken broth in a 4-cup Pyrex measuring cup or bowl until hot and steamy (not boiling). Melt butter in the empty pasta pot; whisk in flour, then hot milk mixture. Continue to whisk until thick and bubbly, 3 to 4 minutes. Whisk in mustard, Parmesan and pepper. Turn off heat, stir in cheddar until melted.

Add drained pasta (and optional flavoring ingredients, see notes) to sauce, and stir until everything is well combined over low heat. Stir to heat through, and thin with a little water if the sauce is too thick. Serve hot.

# Low-Fat Macaroni and Cheese

## Ingredients

1 cup fat-free milk  
1 1/4 cups shredded reduced-fat Cheddar cheese  
2/3 cup fat-free cottage cheese  
pepper to taste  
2 1/2 cups cooked elbow macaroni  
1 tablespoon grated onion  
Paprika

## Directions

In a blender or food processor, combine the milk, cheeses and pepper. Cover and process until creamy. Pour into a bowl; stir in macaroni and onion. Transfer to a 1-1/2-qt. baking dish coated with nonstick cooking spray. Sprinkle with paprika. Bake, uncovered, at 350 degrees F for 1 hour or until heated through.



# Flavorful Mac and Cheese

## Ingredients

1 (7 ounce) package elbow  
macaroni  
1 (8 ounce) jar pasteurized  
process cheese sauce  
1 1/2 cups chopped fully cooked  
ham  
1 (8 ounce) can crushed  
pineapple, drained  
1/2 cup chopped green pepper  
1/4 cup finely chopped onion

## Directions

Cook macaroni according to package directions; drain. Stir in the cheese sauce until combined. Add remaining ingredients. Transfer to a serving bowl; serve immediately.

# Macaroni and Cheese with Bacon and Onions

## Ingredients

1 recipe Creamy Macaroni and Cheese  
1/2 pound thick-sliced bacon, cut into 1/2 inch pieces  
2 large onions, thinly sliced  
1/2 teaspoon dried thyme leaves

## Directions

Follow the recipe for Creamy Macaroni and Cheese using Vermont white cheddar.

Fry bacon in a large skillet over medium-high heat until crisp, about 5 minutes. Transfer to a paper towel-lined plate. Pour off all but 3 tablespoons of bacon drippings. Add onions and thyme; saute until soft and golden brown, 8 to 10 minutes. Stir bacon and onions into macaroni. Serve hot.

# Country Sausage Macaroni and Cheese

## Ingredients

1 pound Bob Evans® Original Recipe or Zesty Hot Sausage Roll  
2 (20 ounce) packages Bob Evans® Macaroni and Cheese  
1 (4.5 ounce) can sliced mushrooms, drained  
1 cup diced tomatoes  
1/3 cup sliced green onions  
2 tablespoons grated parmesan cheese

## Directions

Preheat oven to 350 degrees F. Crumble and cook sausage in medium skillet until browned. In large bowl, combine sausage, macaroni and cheese, mushrooms, tomatoes and green onions. Spoon into greased 2-quart casserole dish. Cover and bake for 30 minutes or until hot. Stir, sprinkle with parmesan cheese. Bake, uncovered for 5 minutes longer. Let stand for 10 minutes before serving.

# Macaroni and Cheese III

## Ingredients

1 (16 ounce) package macaroni  
2 1/2 cups shredded sharp  
Cheddar cheese  
1/2 cup plain yogurt  
1 tablespoon butter  
1 (14.5 ounce) can stewed  
tomatoes  
1/8 teaspoon celery seed  
salt to taste  
ground black pepper to taste  
1/4 tablespoon dried basil

## Directions

In a large pot cook macaroni pasta in boiling salted water until al dente. Drain well.

In a large saucepan over medium heat, melt the grated Cheddar cheese, plain yogurt, butter or margarine, and tomatoes. Cook until smooth. Add salt, black pepper, basil to taste, celery seed and cooked pasta to saucepan. Stir until blended. Shut off burner and let sit for 10 minutes with lid on, stirring occasionally.

Serve warm.

# Baked Homemade Macaroni and Cheese

## Ingredients

2 1/2 cups elbow macaroni  
1/4 cup butter  
1/4 cup all-purpose flour  
4 cups milk  
1/2 teaspoon salt  
1 pound shredded Cheddar cheese  
1/4 cup butter, melted  
1 sleeve buttery round crackers, crushed

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Fill a large pot with lightly salted water and bring to a boil over high heat. Stir in the macaroni, and cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well.

Combine 1/4 cup butter, flour, milk, salt, and Cheddar cheese in a large saucepan over medium heat; cook and stir until the cheese is melted and the mixture thickens, 7 to 10 minutes. Add the macaroni and stir to coat. Pour the mixture into a 9x13 inch baking dish. Mix the 1/4 cup melted butter and crushed crackers together in a bowl; scatter the cracker mixture evenly over the macaroni mixture.

Bake in preheated oven until golden brown on top, about 45 minutes.

# Cheese's Baked Macaroni and Cheese

## Ingredients

1 (16 ounce) package fully cooked kielbasa sausage, cut into 1/2-inch pieces  
1 (8 ounce) package elbow macaroni  
1/3 cup butter  
1 small onion, chopped  
3 tablespoons all-purpose flour  
2 cups milk  
1 (10 ounce) package sharp Cheddar cheese, cubed  
salt and ground black pepper to taste  
1 cup dry bread crumbs, or more as needed

## Directions

Cook and stir the cut-up kielbasa in a large skillet over medium heat for 6 to 8 minutes, until heated through and beginning to brown. Remove the sausage from the skillet, and set aside.

Fill a pan with lightly salted water, bring to a boil over medium-high heat, stir in the macaroni, and return to a boil. Cook, stirring occasionally, until the pasta has cooked through but is still firm to the bite, about 8 minutes. Drain well.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Melt the butter in the skillet over medium-low heat, and cook and stir the chopped onion for about 5 minutes, until translucent. Whisk in the flour, stirring constantly to avoid lumps. Cook and stir the butter, onion and flour for 2 to 3 minutes to make a roux, and remove from the heat. Whisk in the milk a little at a time, stirring constantly, until all the milk has been incorporated, and return to low heat. Bring the sauce to a simmer, and cook over low heat for about 2 minutes, stirring constantly, to finish cooking the flour. Whisk in the Cheddar cheese, a few cubes at a time, until all the cheese has been incorporated and the sauce is hot and smooth.

Pour the macaroni into the cheese sauce, and stir to combine. Stir in the cooked kielbasa, salt, and pepper.

Spoon the macaroni mixture into the prepared baking dish, and sprinkle the bread crumbs over the top. Bake for about 20 minutes in the preheated oven, until the crumbs are brown and the casserole is bubbling. Let stand for 15 minutes after baking, to set before serving.

# Macaroni and Cheese with Chicken and Broccoli

## Ingredients

1 recipe Creamy Macaroni and Cheese  
4 cups small broccoli florets  
2 cups shredded roasted chicken  
1 cup fresh Italian plum tomatoes, seeded if desired  
1/4 cup fresh basil leaves, torn into pieces or snipped with scissors

## Directions

Follow recipe for Creamy Macaroni and Cheese, adding broccoli to the boiling pasta during the last 3 minutes of cooking. Drain, then proceed to make the cheese sauce as directed. Stir chicken, tomatoes and basil along with the sauce into the hot pasta. Serve hot.

# Home Style Macaroni and Cheese

## Ingredients

7 ounces macaroni  
1/4 cup butter  
3 tablespoons all-purpose flour  
2 cups milk  
1 (8 ounce) package cream cheese  
1/2 teaspoon salt  
1/2 teaspoon black pepper  
2 teaspoons Dijon mustard  
2 cups shredded Cheddar cheese

1 cup dry bread crumbs  
2 tablespoons butter  
2 tablespoons chopped fresh parsley

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring a large pot of lightly salted water to a boil. Add macaroni pasta and cook for 8 to 10 minutes or until al dente; drain.

In a 3 quart saucepan over medium heat, melt butter and stir in flour. Cook for about 1 minute, until smooth and bubbly; stirring occasionally. Mix in milk, cream cheese, salt, pepper, and Dijon mustard. Continue cooking until sauce is thickened. Add cooked macaroni and Cheddar cheese.

Pour into 2 quart casserole dish. In small bowl mix together bread crumbs, butter and parsley; spread over macaroni and cheese. Bake for 15 to 20 minutes or until golden brown and heated through.



# Southern Macaroni and Cheese

## Ingredients

1 (16 ounce) package uncooked elbow macaroni  
3 (8 ounce) containers cottage cheese  
1 (16 ounce) container sour cream  
3 eggs  
2 cups shredded sharp Cheddar cheese  
1/4 teaspoon cayenne pepper  
1 teaspoon paprika

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl combine cooked pasta, cottage cheese, sour cream, eggs, Cheddar cheese and cayenne pepper. Mix well and transfer to prepared dish. Sprinkle with paprika.

Cover loosely with aluminum foil and bake 40 minutes.

# Mena's Baked Macaroni and Cheese with

## Ingredients

6 tablespoons butter, divided  
1 large Vidalia or other sweet onion, thinly sliced  
1/2 teaspoon sugar  
1 pinch salt  
1 (8 ounce) box uncooked macaroni  
1 cup plain bread crumbs  
1/2 teaspoon dried mustard  
1 clove garlic, minced  
1 pinch cayenne pepper  
3 tablespoons all-purpose flour  
1 3/4 cups milk  
3/4 cup low-sodium chicken broth  
8 ounces grated sharp white Cheddar cheese  
1/2 cup grated Parmesan cheese  
salt and black pepper to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C). Butter a 9x13-inch baking dish.

Melt 2 tablespoons of the butter in a large skillet over medium heat. Add onions, sugar, and salt. Cook, stirring often, until onions are caramel colored, 15 to 20 minutes. If mixture is too dry, add an additional tablespoon of butter. Set aside.

Bring a large pot of lightly salted water to a boil. Add macaroni and cook until al dente, 8 to 10 minutes. Drain, cover and set aside.

Melt 1 tablespoon of the butter in a small skillet over medium heat. Stir in the bread crumbs and toast lightly for a few minutes, stirring constantly.

Melt the remaining 3 tablespoons butter in a large pot over medium heat. Dissolve the dry mustard in an equal amount of water and add to the pot along with the garlic, and cayenne pepper. Stir until fragrant, about 30 seconds. Sprinkle in the flour and cook until golden, about 1 minute. Slowly whisk in the milk and broth. Bring to a simmer stirring constantly until the mixture is slightly thickened, about 5 minutes.

Remove the pan from the heat and stir in the Cheddar and Parmesan cheeses until melted. Stir in the onions and season with salt and pepper. Add the drained macaroni and stir until blended. Pour into the prepared baking dish and top with bread crumbs.

Bake until golden brown and bubbling around the edges, 25 to 30 minutes. Let cool for 10 minutes before serving.

# Campbell's Baked Macaroni and Cheese

## Ingredients

1 (10.75 ounce) can Campbell's®  
Condensed Cheddar Cheese  
Soup  
1/2 (10.75 ounce) can milk  
1/8 teaspoon ground black  
pepper  
2 cups hot cooked corkscrew-  
shaped pasta or shell-shaped  
pasta  
1 tablespoon dry bread crumbs  
2 teaspoons butter or margarine

## Directions

Mix soup, milk, black pepper and pasta in 1-qt. baking dish.

Mix bread crumbs and butter and sprinkle over pasta mixture.

Bake at 400 degrees F. for 20 min. or until hot.

# Cafeteria Macaroni and Cheese

## Ingredients

8 ounces macaroni  
1 1/2 cups milk  
1 1/2 teaspoons ground mustard  
1 teaspoon Worcestershire sauce  
3/4 teaspoon salt  
1 dash hot pepper sauce  
1 1/2 tablespoons butter  
3 1/2 cups shredded Cheddar cheese, divided  
1/2 cup bread crumbs  
2 tablespoons butter, melted  
1/2 teaspoon paprika

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

Heat the milk in a small saucepan. Stir in mustard, Worcestershire sauce, salt, and hot sauce. Set aside.

Stir 1 1/2 tablespoons butter and 3 cups cheese into the drained macaroni. Pour the hot milk mixture over the cheese and macaroni. Transfer to prepared baking dish. Sprinkle remaining 1/2 cup cheddar on top. Combine the bread crumbs with the melted butter, and spread over the top. Sprinkle with paprika.

Bake in preheated oven for 30 minutes, and then place under the broiler for 1 to 2 minutes.

# Baked Macaroni and Cheese with Tomato

## Ingredients

1 pound macaroni  
1 (10.75 ounce) can condensed tomato soup  
1 1/4 cups milk  
3 cups shredded Cheddar cheese  
8 tablespoons butter, divided  
1/4 cup dry bread crumbs

## Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Pour in pasta and cook for 8 to 10 minutes or until al dente; drain.

In large bowl, combine macaroni, soup, milk, cheese and 6 tablespoons butter. Pour into 9x13 baking dish. Top with bread crumbs and dot with remaining butter. Bake for 45 minutes or until golden brown and bubbly.

# Nic's Easiest, Creamiest Macaroni and Cheese

## Ingredients

1 (7.25 ounce) package macaroni and cheese

1 (10.75 ounce) can condensed cream of chicken soup

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain, and return to pot.

Combine pasta with powdered cheese mixture and condensed soup. Mix until evenly coated.

# Lisa's Macaroni and Cheese

## Ingredients

2 pounds elbow macaroni  
10 ounces shredded Swiss cheese  
10 ounces shredded mozzarella cheese  
10 ounces shredded Cheddar cheese  
1/2 cup milk  
salt to taste  
1/8 teaspoon onion powder  
1 pinch garlic powder  
1/4 teaspoon dried parsley  
3 tablespoons margarine

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, combine macaroni, Swiss, mozzarella and Cheddar and stir until cheeses melt. Stir in milk. Season to taste with salt, onion powder, garlic powder, and parsley. Spoon into prepared dish, and dot with margarine.

Bake in preheated oven 50 to 60 minutes, or until top is crunchy.

# Mouse's Macaroni and Cheese

## Ingredients

1 1/2 cups uncooked elbow macaroni  
1/4 cup butter  
2 tablespoons all-purpose flour  
1 teaspoon mustard powder  
1 teaspoon ground black pepper  
2 cups milk  
8 ounces American cheese, cubed  
8 ounces processed cheese food (eg. Velveeta), cubed  
1/4 cup seasoned dry bread crumbs

## Directions

Preheat oven to 400 degrees F (205 degrees C). Butter a 1 1/2 quart casserole dish. Bring a saucepan of lightly salted water to a boil. Add macaroni, and cook until not quite done, about 6 minutes. Drain.

In a separate saucepan, melt the butter over medium heat. Blend in the flour, mustard powder, and pepper until smooth. Slowly stir in the milk, beating out any lumps. Add the American and processed cheeses, and stir constantly until the sauce is thick and smooth.

Drain noodles, and stir them into the cheese sauce. Transfer the mixture to the prepared casserole dish. Sprinkle bread crumbs over the top.

Cover the dish, and bake for 20 to 25 minutes, or until sauce is thick and bubbly.



# Allie's Delicious Macaroni and Cheese

## Ingredients

1 (8 ounce) package elbow macaroni  
5 tablespoons butter  
5 tablespoons all-purpose flour  
1 quart warm milk (110 degrees F/45 degrees C)  
salt and pepper to taste  
1 pinch cayenne pepper  
1/4 pound cubed ham  
5 ounces cubed Cheddar cheese  
5 ounces mozzarella cheese, cubed  
5 ounces Monterey Jack cheese, cubed  
paprika to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 13 baking dish. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In medium saucepan, melt butter and stir in flour to make a roux. Cook 1 to 2 minutes, stirring constantly, then whisk in warm milk a little at a time to make a white sauce. Bring to a boil, then reduce heat and simmer. Mix in salt, pepper, and cayenne, and stir frequently until sauce thickens.

Remove pan from heat and stir in cheddar, mozzarella, jack and ham. Combine pasta with sauce and stir well. Pour into baking dish. Use paprika to make a decorative pattern on top. Bake 45 to 60 minutes, or until top is the desired crispiness. Let rest 20 minutes before serving.

# Great Mac and Cheese

## Ingredients

8 ounces macaroni  
3 cups milk  
1 teaspoon salt  
1 1/2 tablespoons all-purpose flour  
1 cup chopped onion  
1/4 cup butter  
1 1/2 cups shredded Cheddar cheese

## Directions

Melt butter or margarine in a saucepan pan over medium heat. Add onions, and saute. Stir in flour and salt.

Add milk and macaroni to saucepan, and bring to a boil. Reduce heat, and cover. Simmer for 15 minutes or until pasta is tender, stirring occasionally

Add cheese, and stir until cheese melts. Serve.

# My Mother's Mac and Cheese

## Ingredients

2 cups elbow macaroni, cooked, drained  
1 (28 ounce) can tomatoes with liquid, cut up  
1/2 teaspoon onion salt  
1/4 teaspoon pepper  
2 cups shredded Cheddar cheese, divided  
2 tablespoons butter or margarine

## Directions

In a bowl, combine macaroni, tomatoes, onion salt, pepper and 1 -1/2 cups cheddar cheese. Pour into a greased 2-qt. baking dish. Dot with butter. Bake, uncovered, at 350 degrees F for 45 minutes. Sprinkle with remaining cheese; bake 15 minutes longer.

# Baked Macaroni and Cheese II

## Ingredients

1 pound macaroni  
1 (11 ounce) can condensed cream of Cheddar cheese soup  
1 1/2 cups milk  
14 ounces extra sharp white Cheddar cheese, shredded, divided  
1 (14.5 ounce) can stewed tomatoes  
1/4 cup dry bread crumbs

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

In a large saucepan over low heat, warm soup and add milk; stir. Add 1/4 of cheese to soup and remove mixture from heat when cheese is melted.

Preheat oven to 400 degrees F (200 degrees C).

Add macaroni and tomatoes to soup; stir and pour into a 9x13 inch baking dish. Cover with bread crumbs and remaining cheese.

Bake in preheated oven for 25 to 40 minutes or until the cheese is a golden brown; serve.

# Vegan Mac and No Cheese

## Ingredients

1 (8 ounce) package uncooked elbow macaroni  
1 tablespoon vegetable oil  
1 medium onion, chopped  
1 cup cashews  
1/3 cup lemon juice  
1 1/3 cups water  
salt to taste  
1/3 cup canola oil  
4 ounces roasted red peppers, drained  
3 tablespoons nutritional yeast  
1 teaspoon garlic powder  
1 teaspoon onion powder

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add macaroni, and cook for 8 to 10 minutes or until al dente; drain. Transfer to a medium baking dish.

Heat vegetable oil in a medium saucepan over medium heat. Stir in onion, and cook until tender and lightly browned. Gently mix with the macaroni.

In a blender or food processor, mix cashews, lemon juice, water, and salt. Gradually blend in canola oil, roasted red peppers, nutritional yeast, garlic powder, and onion powder. Blend until smooth. Thoroughly mix with the macaroni and onions.

Bake 45 minutes in the preheated oven, until lightly browned. Cool 10 to 15 minutes before serving.

# Mom's Macaroni and Cheese

## Ingredients

1 pound elbow macaroni  
1/2 cup vegetable oil  
2 cups all-purpose flour  
2 quarts milk  
1/2 teaspoon ground black pepper  
1 pound American cheese, cubed  
1 (28 ounce) can crushed tomatoes  
3/4 cup seasoned dry bread crumbs

## Directions

Preheat oven to 450 degrees F (230 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 5 to 7 minutes or until just less than al dente; drain.

In large saucepan, heat oil over medium heat. Add flour all at once and stir vigorously until combined. Add milk a little at a time, stirring constantly until all milk is incorporated and sauce is smooth. Stir in pepper, American cheese and tomatoes. Stir until cheese is melted and mixture is smooth (if cheese starts to stick, reduce heat). Place macaroni in a 10x15 baking dish. Pour cheese mixture over macaroni, and sprinkle with bread crumbs.

Bake 15 minutes, or until top is golden.

# Macaroni and Cheese IV

## Ingredients

2 (12 ounce) packages elbow macaroni  
1 pound lean ground beef  
1 (46 fluid ounce) can tomato juice  
1 (28 ounce) can diced tomatoes with juice  
4 cups shredded sharp Cheddar cheese  
1 onion, chopped (optional)

## Directions

In a large pot with boiling salted water cook macaroni pasta until al dente. Drain.

In a large skillet cook ground beef until no pink remains. Drain excess grease.

In a large bowl add the tomato juice, diced tomatoes, cooked ground beef, cooked and drained pasta, one package of the grated cheese, and mix well. Pour into a 2 quart casserole baking dish. Spread remaining package of grated cheese over the top.

In a 425 degree F (220 degree F) oven bake until the cheese on top is melted, then broil until the cheese is golden brown.

# Baked Macaroni and Cheese I

## Ingredients

2 slices bacon  
8 ounces penne pasta  
1 onion, chopped  
1 clove garlic, minced  
3 cups shredded Cheddar cheese  
2 tablespoons butter  
3 tablespoons all-purpose flour  
2 cups milk

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large pot with boiling salted water cook pasta until al dente. Drain.

In a medium skillet saute the chopped onion, and minced garlic. Take off heat and add chopped cooked bacon and set aside.

To make the sauce, in a medium saucepan melt the butter or margarine over low heat. Once melted, add the flour and stir constantly for 2 minutes. Gradually add milk and continue stirring until thickened. Stir in 2 cups of the grated Cheddar cheese and stir until melted.

Combine cooked pasta, sauteed vegetables and sauce. Pour into a 2 quart casserole dish. Add the last cup of grated Cheddar cheese to top of mixture.

Bake uncovered in preheated oven until cheese on top is melted and brown, 15 to 20 minutes. Serve warm.



# Quick Macaroni and Cheese

## Ingredients

1 cup elbow macaroni  
1/4 cup milk  
1 (20 ounce) package frozen  
macaroni and cheese  
1/8 teaspoon ground black  
pepper  
1 1/2 cups shredded Cheddar  
cheese  
3 tablespoons grated Parmesan  
cheese

## Directions

Preheat oven broiler. Grease a 1 1/2 quart microwave safe dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Microwave frozen mac and cheese according to package directions.

Stir together macaroni, mac and cheese, milk and pepper in prepared dish. Mix well. Microwave on high 2 minutes, until heated through. Sprinkle with Cheddar and Parmesan and place under oven broiler. Broil until cheese is melted and beginning to brown, 2 to 5 minutes.

# Mac and Cheese Veggie Bake

## Ingredients

2 (10.75 ounce) cans  
Campbell's® Condensed Cheddar  
Cheese Soup  
1 1/2 cups milk  
2 tablespoons Dijon-style mustard  
1 1/2 cups frozen sugar snap peas  
1 medium green or red pepper,  
diced  
3 cups elbow pasta, cooked and  
drained  
1/4 cup water  
2 tablespoons butter, melted  
4 cups Pepperidge Farm® Corn  
Bread Stuffing

## Directions

Stir the soup, milk, mustard, snap peas, pepper and pasta in a 3-quart shallow baking dish.

Stir the water and butter in a large bowl. Add the stuffing and mix lightly to coat. Sprinkle the stuffing over the pasta mixture.

Bake at 400 degrees F. for 30 minutes or until it's hot and bubbling.

# All Day Macaroni and Cheese

## Ingredients

8 ounces elbow macaroni  
4 cups shredded sharp Cheddar cheese  
1 (12 fluid ounce) can evaporated milk  
1 1/2 cups milk  
2 eggs  
1 teaspoon salt  
1/2 teaspoon ground black pepper

## Directions

In a large pot, cook the macaroni in boiling water 10 minutes, or until al dente, and drain.

In a large bowl, mix the cooked macaroni, 3 cups of the sharp Cheddar cheese, evaporated milk, milk, eggs, salt, and pepper. Transfer to a slow cooker that has been coated with non-stick cooking spray. Sprinkle with the remaining 1 cup of shredded sharp Cheddar cheese.

Cover, and cook on Low for 5 to 6 hours, or until the mixture is firm and golden around the edges. Do not remove the cover or stir the mixture until the mixture has finished cooking. Serve warm.

# Macaroni and Cheese with Ground Beef, Salsa

## Ingredients

1 recipe Creamy Macaroni and Cheese  
1 pound lean ground beef  
1/8 teaspoon Salt and black pepper to taste  
1 tablespoon chili powder  
1 cup salsa (your choice of hotness)  
1 (4.5 ounce) can chopped green chilies  
1/4 cup minced fresh cilantro

## Directions

Follow basic recipe for Creamy Macaroni and Cheese, but use pepper Jack cheese, not cheddar.

Heat a 10-inch skillet over medium-high heat. Cook ground beef, seasoning lightly with salt and pepper, until most of the liquid evaporates, about 5 minutes. Stir in chili powder, salsa and chilies; simmer, 2 to 3 minutes. Add cilantro, then stir mixture into macaroni. Serve hot.

# Bohemian Macaroni and Cheese

## Ingredients

2 (7.25 ounce) packages dry macaroni and cheese  
1 green bell pepper, chopped  
1 onion, chopped  
1 large tomato, chopped  
1 pound bacon - cooked and crumbled

## Directions

Prepare both boxes of macaroni and cheese according to package directions.

Meanwhile, in a large bowl mix together the chopped bell green pepper, onion, tomato, and crumbled bacon.

Mix in prepared macaroni and cheese to large bowl with vegetables and bacon. Stir to incorporate ingredients evenly. Pour into a 9x13 inch baking dish.

Bake in a preheated 350 degree F (175 degree C) oven for 45 to 60 minutes, or until crispy on top. Serve warm.

# Shannon's Smoky Macaroni and Cheese

## Ingredients

1 (16 ounce) package elbow macaroni  
6 tablespoons butter  
1/2 cup all-purpose flour  
5 1/2 cups milk, divided  
2 1/2 cups shredded smoked Gouda cheese  
1 1/2 cups shredded Cheddar cheese  
1 1/2 cups shredded Swiss cheese  
1 cup grated Parmesan cheese  
1/2 cup grated Parmesan cheese  
1 teaspoon bread crumbs  
1 teaspoon cayenne pepper  
olive oil

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Fill a pot with lightly-salted water and bring to a boil. Stir the macaroni into the water and return to a boil. Cook and occasionally stir until the pasta has cooked through, but is still firm to the bite, about 8 minutes; drain.

Melt the butter in a large pot over medium heat. Add the flour to the melted butter and whisk continually for 1 to 2 minutes to make a roux. Whisk 2 cups of the milk into the roux until smooth and then add the remaining milk. Raise the heat to medium-high and continue cooking and stirring until thickened, but not boiling. Stir the Gouda, Cheddar, Swiss, and 1 cup Parmesan cheese into the mixture; once the cheeses have melted completely, fold the drained macaroni into the mixture to coat. Pour the macaroni mixture into a 9x13-inch baking dish.

Stir 1/2 cup Parmesan cheese, the bread crumbs, and cayenne pepper together in a small bowl; sprinkle over the macaroni. Drizzle the olive oil over the bread crumbs.

Bake in the preheated oven until golden and bubbly, about 30 minutes. Allow to rest 10 minutes before cutting.

# Sloppy Joe Mac and Cheese

## Ingredients

1 (16 ounce) package elbow macaroni  
1 pound lean ground beef  
1 (14.5 ounce) can diced tomatoes, undrained  
1 (6 ounce) can tomato paste  
1 (1.3 ounce) envelope Sloppy Joe seasoning mix  
1 small onion, finely chopped  
1/4 cup butter  
1/4 cup all-purpose flour  
1 teaspoon salt  
1 teaspoon ground mustard  
1/4 teaspoon pepper  
3 cups half-and-half cream  
1 tablespoon Worcestershire sauce  
4 cups shredded Cheddar cheese, divided

## Directions

Cook macaroni according to package directions. Meanwhile, in a large skillet, cook beef over medium heat until no longer pink; drain. Add the tomatoes, tomato paste and sloppy joe mix. Bring to a boil. Reduce heat; cover and simmer for 10 minutes, stirring occasionally.

Drain macaroni; set aside. In a large saucepan, saute onion in butter until tender. Stir in the flour, salt, mustard and pepper until smooth. Gradually add cream and Worcestershire sauce. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Remove from the heat. Stir in 3 cups cheese until melted. Add macaroni; mix well.

Spread two-thirds of the macaroni mixture in a greased 13-in. x 9-in. x 2-in. baking dish. Spread beef mixture to within 2 in. of edges. Spoon remaining macaroni mixture around edges. Cover and bake at 375 degrees F for 30 minutes. Uncover; sprinkle with remaining cheese. Bake 5-6 minutes longer or until cheese is melted.

# Mom's Favorite Baked Mac and Cheese

## Ingredients

2 tablespoons butter  
1/4 cup finely chopped onion  
2 tablespoons all-purpose flour  
2 cups milk  
3/4 teaspoon salt  
1/2 teaspoon dry mustard  
1/4 teaspoon ground black pepper  
1 (8 ounce) package elbow macaroni  
2 cups shredded sharp Cheddar cheese  
1 (8 ounce) package processed American cheese, cut into strips

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in a medium saucepan over medium heat. Saute onion for 2 minutes. Stir in flour and cook 1 minute, stirring constantly. Stir in milk, salt, mustard and pepper; cook, stirring frequently, until mixture boils and thickens.

Meanwhile, bring a pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

To the milk mixture add the Cheddar and American cheeses; stir until cheese melts. Combine macaroni and cheese sauce in a 2 quart baking dish; mix well.

Bake in preheated oven for 30 minutes, or until hot and bubbly. Let cool 10 minutes before serving.



# Easy No-Boil Macaroni and Cheese

## Ingredients

2 cups uncooked elbow macaroni  
1 pound shredded Cheddar  
cheese  
1 (12 ounce) container small curd  
cottage cheese  
4 tablespoons butter  
water to cover  
bread crumbs

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a deep 2 quart casserole dish.

Mix macaroni, cheese, and cottage cheese in a large bowl. Pour water into the dish just to cover noodles and cheese. Dot with butter. Sprinkle bread crumbs evenly over top.

Bake until macaroni is tender, and cheese is melted, about 1 hour.

# Baked Macaroni and Cheese III

## Ingredients

1 (16 ounce) package elbow macaroni  
1/2 cup evaporated milk  
2 eggs  
1 (8 ounce) container sour cream  
1 teaspoon seasoning salt  
1/2 teaspoon black pepper  
1 1/2 cups shredded Cheddar cheese  
1/2 cup grated Parmesan cheese  
1 tablespoon butter

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water.

In a bowl mix milk, eggs, sour cream, seasoning salt, and pepper. Layer macaroni, cheddar cheese, and milk mixture until pan is full. Sprinkle Parmesan cheese and pour melted butter on top.

Bake in a preheated oven for 20 to 30 minutes or until milk mixture is done.

# Old-Fashioned Macaroni, Tomato, and Cheese

## Ingredients

3 cups elbow macaroni  
3 tablespoons butter, melted  
2 cups shredded sharp Cheddar cheese  
1 (14.5 ounce) can petite diced tomatoes in juice  
3 large eggs  
2 1/2 cups milk  
1 (4 ounce) package cream cheese, softened  
1/3 cup grated Parmesan cheese  
1 teaspoon brown mustard  
2 dashes hot sauce (such as Tabasco®)  
1/2 cup chopped fresh parsley  
1/4 teaspoon ground nutmeg  
1 tablespoon ground black pepper  
1 teaspoon salt  
1/4 teaspoon paprika, or to taste

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Prepare an 8 quart baking dish with cooking spray.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink. Pour into the prepared baking dish and add the butter, Cheddar cheese, and diced tomatoes; stir.

Combine the eggs, milk, cream cheese, Parmesan cheese, brown mustard, hot sauce, parsley, nutmeg, pepper, and salt in a food processor; pulse until smooth; pour over the macaroni. Sprinkle paprika over everything.

Bake in the preheated oven until the middle is set, 45 to 50 minutes.

# Grandma's Mac and Cheese

## Ingredients

2 tablespoons butter  
2 tablespoons all-purpose flour  
1/4 teaspoon salt  
1/4 teaspoon ground mustard  
1/8 teaspoon pepper  
1 1/3 cups 2% milk  
2/3 cup shredded Cheddar cheese  
2/3 cup shredded Monterey Jack cheese  
1/4 teaspoon Worcestershire sauce  
1 1/2 cups cooked elbow macaroni

## Directions

In a saucepan, melt butter. Stir in the flour, salt, mustard and pepper until smooth; gradually add milk. Bring to a boil; cook and stir for 1 minute or until thickened. Reduce heat. Add the cheeses and Worcestershire sauce; stir until cheese is melted. Fold in macaroni.

Pour into a 1-qt. baking dish coated with nonstick cooking spray. Bake, uncovered, at 350 degrees F for 10-15 minutes or until bubbly.

# Macaroni and Cheese with Ham, Peas and

## Ingredients

1 recipe Creamy Macaroni and Cheese  
1 tablespoon olive oil  
2 large shallots, thinly sliced  
10 ounces cooked ham, cut into small dice  
1/4 cup dry vermouth  
1 cup frozen peas

## Directions

Follow recipe for Creamy Macaroni and Cheese.

Heat oil in medium-high heat in a 10-inch skillet. Saute shallots until golden brown, 2 to 3 minutes. Add ham; continue to saute until meat begins to brown, about 2 minutes. Add vermouth and simmer until liquid almost evaporates, about a minute. Add peas. Stir mixture into macaroni and cheese. Serve hot.

# Crispy Macaroni and Cheese

## Ingredients

1 (10.75 ounce) can Campbell's®  
Condensed Cream of Mushroom  
Soup (Regular or 98% Fat Free)  
1/2 cup milk  
1/2 teaspoon prepared mustard  
Generous dash ground black  
pepper  
3 cups elbow pasta, cooked and  
drained  
2 cups shredded Cheddar cheese  
1 (2.8 ounce) can French fried  
onions

## Directions

Heat the oven to 400 degrees F. Stir the soup, milk, mustard, pepper, pasta and 1 1/2 cups of the cheese in a 1 1/2-quart casserole.

Bake for 20 minutes or until it's hot and bubbling.

Stir the mixture. Sprinkle with the onions and remaining cheese.  
Bake for 1 minute or until the onions are golden.

# Lobster Mac and Cheese

## Ingredients

1 (16 ounce) package elbow macaroni  
1 (2 pound) lobster, split  
2 tablespoons butter  
1 small onion, diced  
1 clove garlic, minced  
1 shallot, chopped  
10 black peppercorns  
2 cups milk  
5 tablespoons butter  
5 tablespoons all-purpose flour  
1 pound shredded Gruyere cheese  
3 cups shredded Cheddar cheese  
1 cup grated Romano cheese  
kosher salt and pepper to taste  
3 tablespoons panko bread crumbs

## Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Reserve about 2 cups of the hot pasta water, then drain the pasta in a colander set in the sink, and rinse with cold water to cool. Set aside.

Return the pasta water to the large pot, and place the lobster halves in the pot, cut-side up. Return the water to a boil, then reduce heat to medium-low, cover, and steam the lobster just until the meat firms and turns opaque, about 3 minutes. Remove the lobster and allow to cool for a few minutes, then remove the meat and cut into bite sized pieces. Reserve the shells.

Melt 2 tablespoons of butter in a saucepan over medium heat. Stir in the onion and cook until the onion has softened and turned translucent, about 5 minutes; scrape the onions into a small bowl and set aside. Place the reserved lobster shells, garlic, shallots, peppercorns, and milk into the saucepan. Bring to a gentle simmer over medium heat, and cook for 20 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Melt 5 tablespoons of butter in a saucepan over medium-low heat. Whisk in the flour, and stir until the mixture becomes paste-like and light golden brown, about 10 minutes. Strain the milk through a mesh sieve. Gradually whisk the milk into the flour mixture, and bring to a simmer over medium heat. Cook and stir until the mixture is thick and smooth, 10 to 15 minutes.

Stir the Gruyere, Cheddar, and Romano cheeses into the thickened milk mixture until melted and smooth. Season to taste with salt and pepper, then stir in the reserved lobster, onions, and macaroni. Pour the macaroni into a 4 quart casserole and smooth the top. Sprinkle evenly with the panko crumbs.

Bake in the preheated oven until the sauce is bubbly, and the top is golden brown, 8 to 12 minutes.

# Mom's Baked Macaroni and Cheese

## Ingredients

1 (16 ounce) package macaroni  
1 (10.75 ounce) can condensed Cheddar cheese soup  
1 cup milk  
1 pound shredded Colby cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place macaroni in a 2 quart casserole dish. Stir in cheese soup and milk until well combined. Sprinkle with shredded Colby.

Bake 25 to 30 minutes, or until cheese is brown and bubbly.



# Chuck's Favorite Mac and Cheese

## Ingredients

1 (8 ounce) package elbow macaroni  
1 (8 ounce) package shredded sharp Cheddar cheese  
1 (12 ounce) container small curd cottage cheese  
1 (8 ounce) container sour cream  
1/4 cup grated Parmesan cheese  
salt and pepper to taste  
1 cup dry bread crumbs  
1/4 cup butter, melted

## Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil, add pasta, and cook until done; drain.

In 9x13 inch baking dish, stir together macaroni, shredded Cheddar cheese, cottage cheese, sour cream, Parmesan cheese, salt and pepper. In a small bowl, mix together bread crumbs and melted butter. Sprinkle topping over macaroni mixture.

Bake 30 to 35 minutes, or until top is golden.

# My Own Macaroni and Cheese

## Ingredients

2 slices bacon  
4 cups macaroni  
1 pinch dried basil  
1 teaspoon olive oil  
1 (14.5 ounce) can stewed tomatoes  
1 cup shredded Cheddar cheese  
1 green bell pepper, chopped  
2 carrots, chopped  
1 cup shredded Cheddar cheese  
1 tomato, sliced  
2 teaspoons dried basil

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In large pot, cook macaroni pasta in boiling salted water with a pinch of basil and one teaspoon of olive oil until al dente. Rinse with cool water. Drain.

Meanwhile, use a blender to mash the whole peeled tomatoes. In a large bowl combine mashed tomatoes, 1 cup of the grated Cheddar cheese, chopped bacon and bell green pepper, bacon, and chopped carrots. Mix well. Add the cooked macaroni and toss well to coat evenly.

Place in 2 quart baking dish. Sprinkle the remaining 1 cup grated Cheddar cheese and 2 teaspoons basil on top. Layer the sliced tomatoes over all.

Bake in preheated oven for 20 minutes.

# Sloppy Joe Mac and Cheese

## Ingredients

1 (16 ounce) package elbow macaroni  
1 1/2 pounds ground beef  
1 (14.5 ounce) can canned diced tomatoes  
1 (6 ounce) can tomato paste  
1 (1.3 ounce) envelope sloppy joe seasoning  
1/4 cup butter  
1 small onion, minced  
1/4 cup all-purpose flour  
1 teaspoon ground dry mustard  
1 teaspoon salt  
1/4 teaspoon ground black pepper  
3 cups half-and-half  
1 tablespoon Worcestershire sauce  
4 cups shredded sharp Cheddar cheese

## Directions

Bring a large pot of lightly salted water to a boil. Place macaroni in the pot, and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a large casserole dish.

Place the ground beef in a skillet over medium heat, and cook until evenly brown. Drain grease. Mix in diced tomatoes, tomato paste, and sloppy joe seasoning. Reduce heat to low, and simmer 10 minutes.

Melt the butter in a large pot over medium-high heat. Stir in the onion, and cook until tender. Mix in flour, mustard, salt, and pepper. In a bowl, mix the half and half and Worcestershire sauce. Gradually whisk half and half mixture into the pot. Bring to a boil, and cook 1 minute, until slightly thickened. Remove from heat. Mix in 3 cups of cheese. Stir cooked pasta into the pot, evenly coating with the sauce. Transfer to the casserole dish. Layer with the beef mixture and top with remaining cheese.

Cover, and bake 30 minutes in the preheated oven. Remove cover, and continue baking 10 minutes, until bubbly.

# Mac and Cheese Henwood Style

## Ingredients

1/2 (16 ounce) package fusilli  
(spiral) pasta  
1/4 cup margarine  
1 tablespoon minced onion  
1/4 cup all-purpose flour  
2 cups milk  
4 ounces processed cheese food  
1/4 cup blue cheese crumbles  
1/4 cup cubed Cheddar cheese  
1 teaspoon salt  
1 pinch ground black pepper  
1/4 teaspoon dry mustard

## Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the fusilli, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a casserole dish.

Melt the margarine in a large saucepan over medium heat; cook the onion in the melted margarine until translucent, about 5 minutes. Whisk the flour into the onion mixture; cook 1 minute more. Slowly pour the milk into the mixture while whisking until the milk is entirely incorporated. Add the cheese food, blue cheese, Cheddar cheese, salt, pepper, and mustard; cook and stir continually the cheese has melted and the mixture is thick; fold the pasta into the mixture. Pour the mixture into the prepared casserole dish.

Bake in the preheated oven until the top begins to brown, about 20 minutes.

# Kicked Up Mac and Cheese

## Ingredients

1 1/2 cups rotelle pasta  
4 tablespoons butter, divided  
1/4 cup all-purpose flour  
3 cups whole milk  
1 teaspoon dry mustard  
3/4 teaspoon salt  
1/2 teaspoon ground white pepper  
3 teaspoons hot pepper sauce  
1 cup shredded pepperjack cheese  
1 1/2 cups shredded sharp Cheddar cheese  
1/2 cup grated Parmesan cheese  
1/3 cup dry bread crumbs  
2 teaspoons chili powder

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan over medium heat, melt 2 tablespoons butter. Whisk in flour and cook, stirring, 1 minute. A little at a time, whisk in milk, mustard, salt, pepper and hot sauce. Bring to a gentle boil, stirring constantly. Boil 1 minute, then remove from heat and whisk in pepperjack, Cheddar and Parmesan until smooth. Stir in cooked pasta and pour into shallow 2 quart baking dish.

Melt remaining 2 tablespoons butter. Stir in bread crumbs and chili powder. Sprinkle over macaroni mixture.

Bake in preheated oven 30 minutes. Let stand 10 minutes before serving.

# Macaroni and Cheese V

## Ingredients

3/4 cup dry bread crumbs  
2 tablespoons melted butter  
8 ounces macaroni  
2 tablespoons butter  
1 small onion, minced  
1 tablespoon all-purpose flour  
salt and pepper to taste  
1/4 teaspoon dry mustard  
1 1/2 cups milk  
2 cups shredded Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish. Place the bread crumbs into a small bowl and mix well with the melted butter; set aside.

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain, then place into prepared casserole dish.

While the pasta is cooking, melt 2 tablespoons butter in a saucepan over medium heat. Stir in the minced onion and cook until the onion softens and turns translucent, about 5 minutes.

Stir in the flour, pepper, salt, and dry mustard until incorporated, then pour in the milk and bring to a simmer. Simmer, stirring constantly until the milk has thickened, about 10 minutes. Take the milk off of the heat and stir in the Cheddar cheese until melted. Pour cheese sauce over the macaroni, then sprinkle evenly with buttered bread crumbs.

Bake until the top is golden and bubbly, about 20 minutes.

# Creole Macaroni and Cheese

## Ingredients

1 (8 ounce) package elbow macaroni  
1 cup andouille sausage, diced  
4 tablespoons butter  
3/4 cup bread crumbs  
1/2 cup grated Parmesan cheese  
1 onion, chopped  
2 stalks celery, chopped  
1 tablespoon all-purpose flour  
1/2 teaspoon paprika  
1/2 teaspoon prepared mustard  
1 1/2 cups milk  
1 cup grated Gruyere cheese  
1 1/2 cups shredded Cheddar cheese  
kosher salt to taste  
black pepper to taste

## Directions

Cook macaroni in a large pot of boiling water until al dente. Drain.

In a small pan, cook the andouille sausage over medium heat until done. Set aside. In the same pan, melt 1 tablespoon butter over medium heat. Add bread crumbs, and stir to coat. Cool, and then mix in Parmesan. Set aside.

In a medium saucepan, melt 1 tablespoon butter. Saute onions and celery until translucent. Transfer to a bowl.

In the same saucepan, melt 1 tablespoon butter over medium heat. Whisk in the flour, to make a white roux. Try not to let the roux brown at all, it should be white. Mix in paprika and mustard, then stir in milk. Bring to boil over medium heat, then add Gruyere and Cheddar cheeses. Simmer, stirring often, until thick enough to coat the back of a spoon, about 10 minutes. Season with salt and pepper to taste.

Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x13 in pan, or similar sized casserole dish. Transfer cooked macaroni to the dish, and toss in the andouille sausage. Stir in the cheese mixture. Sprinkle the breadcrumb and Parmesan mixture evenly over the top.

Bake for 20 minutes, or until crust turns golden brown.

# Macaroni and Cheese Salad

## Ingredients

1 1/2 cups macaroni  
2 tablespoons cider vinegar  
1 cup shredded Cheddar cheese  
1/2 cup chopped green bell pepper  
1/4 cup chopped celery  
3 tablespoons thinly sliced green onion  
8 cherry tomatoes  
1 cup mayonnaise  
salt and pepper to taste  
1/4 teaspoon Beau Monde seasoning

## Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine pasta and vinegar. Mix well and allow to sit 15-20 minutes.

Add cheese, peppers, celery, green onions, tomatoes, mayonnaise and seasonings. Mix well and refrigerate until chilled.



# Broccoli Mac and Cheese with Bacon and Potato

## Ingredients

1 (16 ounce) package elbow macaroni  
6 slices bacon  
2 teaspoons butter  
1 head broccoli, cut into florets  
1 small onion, chopped  
3 eggs  
2 cups milk  
salt and pepper to taste  
1/4 teaspoon adobo seasoning  
2 cups shredded Cheddar cheese, divided  
2 cups shredded mozzarella cheese, divided  
20 frozen bite-size potato nuggets (such as Tater Tots®)

## Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble the bacon and set aside. Heat 1 teaspoon of butter in a skillet over medium heat. Stir in the broccoli and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes.

Whisk together the eggs, the remaining 1 teaspoon of butter, and milk in a large bowl. Season with salt, pepper, and adobo seasoning. Stir in 1 cup of Cheddar cheese, 1 cup of mozzarella cheese, the broccoli mixture and half of the potato nuggets. Place macaroni into the baking dish and pour the cheese mixture over the pasta, mixing well. Top with the remaining 1 cup of Cheddar cheese, 1 cup of mozzarella, bacon, and potato nuggets. Cover with aluminum foil.

Bake in the preheated oven until golden brown, 40 to 45 minutes.

# Marie's Homemade Mac and Cheese

## Ingredients

2 pounds uncooked elbow  
macaroni  
2 (10.75 ounce) cans condensed  
Cheddar cheese soup  
4 eggs, beaten  
2 3/4 cups milk  
2 pounds Cheddar cheese,  
shredded, divided  
salt and pepper to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

In a 9x13 inch baking dish combine soup, eggs, milk, half of the cheese, cooked macaroni, salt and pepper. Mix well and then top with remaining cheese.

Cover and bake 45 minutes in the preheated oven. Remove cover and bake for another 10 to 15 minutes, until top is lightly browned.

# Mac and Cheese I

## Ingredients

2 cups macaroni  
1/2 cup nonfat cottage cheese  
1 egg white  
1/2 packet artificial sweetener  
1/4 cup reduced fat processed  
cheese food, cubed  
1/4 cup lowfat buttermilk  
1/4 teaspoon liquid smoke  
flavoring  
1/2 cup crushed saltine crackers

## Directions

Cook pasta in a large pot of boiling salted water until al dente.  
Grease a 2 quart casserole dish.

In a food processor, blend cottage cheese until smooth.

In large bowl, combine cottage cheese, egg white, sweetener, cheese food, buttermilk and liquid smoke until well mixed. Stir in pasta. Pour into prepared dish. Top with crushed crackers.

Bake at 400 degrees F (205 degrees C) for 30 minutes.

# Easy Mac and Cheese Muffins

## Ingredients

2 cups uncooked elbow macaroni  
1 tablespoon butter  
1 egg, beaten  
1 cup milk  
1 1/2 cups shredded sharp Cheddar cheese  
1 1/2 cups shredded mozzarella cheese  
1/2 cup seasoned dry bread crumbs  
2 teaspoons olive oil  
1/2 teaspoon salt

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a muffin tin with nonstick cooking spray. In a small bowl, stir together the bread crumbs, olive oil and salt; set aside.

Bring a large pot of lightly salted water to a boil. Add the macaroni and cook for about 8 minutes, it should still be a little bit firm. Remove from the heat, drain and return to the pan; stir in the butter and egg until pasta is evenly coated. Reserve 1/2 cup of sharp Cheddar cheese and stir the remaining Cheddar cheese, milk and mozzarella cheese into the pasta. Spoon into the prepared muffin tin. Sprinkle the reserved cheese and the bread crumb mixture over the tops.

Bake for 30 minutes in the preheated oven, or until the topping is nicely browned. Allow the muffins to cool for a few minutes before removing from the pan. This will allow the cheese to set and they will hold their muffin shape.

# Canadian Bacon Macaroni and Cheese

## Ingredients

1 cup elbow macaroni  
6 strips Canadian-style bacon  
2 tablespoons margarine  
2 1/2 tablespoons all-purpose flour  
1 cup canned tomatoes, half-drained  
1 cup shredded Cheddar cheese

## Directions

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

While macaroni is boiling, fry or broil bacon and place on paper towelling to drain. Cut into bite size pieces.

Melt margarine in a large saucepan over medium low heat. Stir in flour, then tomatoes and wait for sauce to thicken, stirring occasionally. When thickness is to your liking, stir in cheese until it has melted. Stir in cooked macaroni and bacon and heat through. Serve hot.

# Macaroni and Cheese Casserole

## Ingredients

1 (8 ounce) package uncooked elbow macaroni  
1 pound processed cheese, cubed  
1 (15 ounce) can mixed vegetables, drained  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 pound kielbasa sausage, sliced

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl combine macaroni, processed cheese, mixed vegetables, mushroom soup, 1/2 of a soup can of water and sausage. Transfer to a 9x13 inch baking dish.

Bake, covered with aluminum foil, for 20 to 25 minutes.

# Macaroni and Cheese with Caramelized Onions

## Ingredients

1 (16 ounce) package elbow macaroni  
1/4 cup butter  
1/2 cup sour cream  
1 egg, beaten  
2 tablespoons cream cheese, softened  
4 cups grated Asiago cheese  
4 cups grated Vermont Cheddar cheese  
4 slices bacon  
2 tablespoons butter  
1 large onion, sliced thin  
4 cloves garlic, minced  
1/8 teaspoon brown sugar  
1/4 cup chopped fresh parsley  
1/4 cup panko bread crumbs  
2 tablespoons butter  
5 tablespoons all-purpose flour  
3 cups milk  
1/2 teaspoon ground mustard  
1/2 teaspoon paprika  
1/4 teaspoon salt  
1/2 teaspoon pepper  
1 tablespoon hot pepper sauce

## Directions

Bring a large pot of lightly salted water to a boil, add macaroni and cook for 8 minutes (noodles will still be slightly hard). Drain noodles and transfer to a large bowl with 1/4 cup of butter and toss to coat. Whisk together the sour cream, egg, and cream cheese; add to the pasta and mix well. Stir in 3 cups of grated Asiago and 3 cups of grated Cheddar cheese, reserving the remaining 2 cups of cheese for the topping.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate and chop into small pieces.

Preheat an oven to 400 degrees F (200 degrees C).

Stir 2 tablespoons butter, the onion, and garlic into the bacon drippings in the pan and cook and stir for 2 minutes. Reduce the heat to medium-low, and add the brown sugar. Cook, stirring occasionally, for 10 to 15 minutes until the onions are very soft and golden brown. Mix the cooked bacon, parsley, and panko breadcrumbs into the onions, transfer mixture to a small bowl and set aside.

Return the skillet to the heat and melt remaining 2 tablespoons butter over medium-low heat. Whisk in the flour, and stir until the mixture becomes paste-like and light golden brown, about 5 minutes. Gradually whisk the milk into the flour mixture and bring to a simmer over medium heat. Cook and stir until the mixture is smooth and thickened. Stir in the ground mustard, paprika, salt, pepper, and hot sauce. Remove sauce from heat and let cool for five minutes.

Pour the sauce over the macaroni mixture, stirring well. Transfer to a greased 9x13 inch pan and sprinkle with the remaining 2 cups of Cheddar cheese. Top cheese with the onion breadcrumb mixture.

Bake in preheated oven until bubbling, hot and golden brown on top, about 30 minutes.

# Easy Mac and Cheese Soup

## Ingredients

1 (14 ounce) package uncooked  
macaroni and cheese  
1 cup chopped broccoli  
1/2 cup chopped onion  
1 cup water  
2 1/2 cups milk  
1 (11 ounce) can condensed  
cream of Cheddar cheese soup  
1 cup cubed cooked ham

## Directions

Cook macaroni according to package directions; drain. Do not stir in the sauce.

In a medium saucepan, combine broccoli, onion and water. Bring to a boil and cook until broccoli is tender. Stir in macaroni, cheese mixture from package, milk, soup and ham. Return to a boil briefly. Serve hot.



# Bev's Mac and Cheese

## Ingredients

1 cup elbow macaroni  
1 cup milk  
3 tablespoons all-purpose flour  
salt and pepper to taste  
2 tablespoons butter  
1 cup shredded Cheddar cheese

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

In a microwave-safe bowl, combine milk, flour and salt and pepper to taste; whisk or beat until smooth. Add butter and cheese; microwave on high for 5 minutes and whisk until smooth. Microwave for an additional 4 to 5 minutes and whisk or beat until smooth and no lumps remain.

Add cooked pasta to mixture; stir and serve.

# Bella's Mac and Cheese

## Ingredients

1 (16 ounce) package macaroni  
1 cup American cheese  
1 (8 ounce) package extra sharp  
Cheddar cheese  
1/2 cup butter

## Directions

Cook elbow macaroni according to package directions. Drain.

Meanwhile, cut up butter, American cheese, and sharp cheese into 1 inch squares for easy melting. Separate butter and cheeses into two equal size portions.

Begin with one of the butter and cheese portions, microwave on 50% power for 7 minutes. Remove from microwave and stir well. Add second portion of butter and cheese to melted mixture. Microwave an additional 7 minutes on 50% power. Remove and stir well.

Pour cheese mixture over cooked macaroni and stir until noodles are coated with butter and cheese mixture. Allow to stand for 10 minutes before serving.

# Best One Pot Cheese and Macaroni

## Ingredients

3 cups water  
1/2 teaspoon salt  
8 ounces seashell pasta  
1 cup whole milk  
4 cups shredded Cheddar cheese  
1 cup shredded Parmesan cheese  
1/4 teaspoon ground black pepper  
1 teaspoon Dijon mustard (optional)

## Directions

Pour water and salt into a medium pot and bring to a rolling boil over high heat. Once the water is boiling, stir in the shell pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the water has cooked down a bit, about 5 minutes.

Stir in the milk, and continue boiling for another 5 minutes. Add the Cheddar, Parmesan, pepper, and mustard; stir until the cheese melts and the sauce is thick and creamy. The starch from the pasta thickens the sauce as the pasta cooks.

# Oyster Macaroni and Cheese

## Ingredients

1 1/2 cups seashell pasta  
1 tablespoon vegetable oil  
1/2 cup chopped green bell pepper  
1/3 cup chopped green onion  
1 (10.75 ounce) can condensed Cheddar cheese soup  
1 (10 ounce) jar oysters, drained and cut into thirds  
1 teaspoon salt (optional)  
1 tablespoon Dijon mustard  
2 cups shredded sharp Cheddar cheese

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Bring a saucepan of water to a boil. Add the seashell pasta, and cook until tender, about 7 minutes. Drain.

Meanwhile, heat the oil in a skillet over medium heat. Add the pepper and onion; cook and stir until tender. Stir in the cheese soup, salt and mustard. Mix in the macaroni and oysters so they are evenly distributed. Spoon half of the mixture into a 2 quart casserole dish. Cover with half of the Cheddar cheese. Top with remaining oyster mixture and remaining cheese.

Bake covered for 15 minutes in the preheated oven. Then uncover, and continue baking for 20 minutes, or until hot and bubbly.

# Good For You Macaroni and Cheese

## Ingredients

1 (16 ounce) package elbow macaroni  
2 tablespoons butter  
2 tablespoons all-purpose flour  
1 (12 fluid ounce) can evaporated milk  
1/2 cup water  
1 pinch red pepper flakes, or to taste  
1 pinch ground nutmeg, or to taste  
salt and pepper to taste  
1/2 cup canned garbanzo beans, rinsed and drained  
1/2 cup dry bread crumbs  
1/4 cup grated Parmesan cheese  
1 cup mashed sweet potatoes  
1 cup sour cream  
2 cups shredded, yellow sharp Cheddar cheese, divided  
1/2 cup shredded, white extra-sharp Cheddar cheese, divided  
2 tablespoons butter

## Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still very firm to the bite, about 5 minutes. Drain well in a colander set in the sink, and rinse with cold water until cold; set aside.

Meanwhile, melt 2 tablespoons of butter in a large saucepan over medium-low heat. Whisk in the flour, and stir until the mixture becomes paste-like and light golden brown, about 5 minutes. Gradually whisk the evaporated milk and water into the flour mixture, and bring to a simmer over medium heat. Season to taste with red pepper flakes, nutmeg, salt, and pepper. Cook and stir until the mixture is thick and smooth, 10 to 15 minutes.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Place the garbanzo beans into a blender. Cover, and puree until smooth. Scrape the puree into a small bowl and stir in the bread crumbs and Parmesan cheese; set aside.

Once the sauce has thickened, whisk in the sweet potatoes and sour cream; return to a simmer. Whisk in half of the yellow and white Cheddar cheeses until melted. Stir in the macaroni until well coated with the sauce, then pour half into the prepared baking dish. Sprinkle the remaining Cheddar cheeses ovetop, then cover with the remaining macaroni. Smooth the top, then dot with the garbanzo bean mixture and the remaining 2 tablespoons of butter.

Bake in the preheated oven until the sauce is bubbly, and the top is golden brown, 30 to 40 minutes. Allow the dish to rest for 5 minutes before serving.

# Macaroni And Cheese I

## Ingredients

2 cups macaroni  
4 tablespoons butter  
1 onion, chopped  
1 clove garlic, minced  
1 (14.5 ounce) can diced tomatoes  
1/2 cup milk  
1 cup shredded Cheddar cheese  
1/2 cup bread crumbs  
1/2 teaspoon Italian seasoning  
salt to taste  
ground black pepper to taste

## Directions

Cook the macaroni according to package directions. Drain.

In a saucepan, melt 2 tablespoons butter or margarine over medium heat. Add onion and garlic, and saute until onions have a rich golden color. Mix in the tomatoes and the spices. Stir in milk and 3/4 cup shredded cheese. Let sauce simmer gently until the cheese is melted, stirring often. Mix in the cooked macaroni.

Transfer macaroni and cheese to an ovenproof pan. Sprinkle with breadcrumbs and 1/4 cup cheese. Dice remaining 2 tablespoons butter or margarine, and spread evenly over the top.

Bake at 350 degrees F (175 degrees C) for about 45 minutes.

# Classic Macaroni and Cheese

## Ingredients

1 (16 ounce) package macaroni  
1 pound sharp Cheddar cheese,  
sliced  
1 tablespoon butter  
salt and pepper to taste  
1 (12 fluid ounce) can evaporated  
milk

## Directions

Preheat oven to 375 degrees F (190 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Grease a 2 quart casserole dish. Place a quarter of the macaroni in the bottom, followed by an even layer of one-quarter of the cheese slices. Dot with butter and season with salt and pepper. Repeat layering three times. Pour evaporated milk evenly over the top of all.

Bake, uncovered, for one hour, or until top is golden brown.

# Danny's Macaroni and Cheese

## Ingredients

1 (8 ounce) package elbow macaroni  
1 (14.5 ounce) can stewed tomatoes  
1 (8 ounce) package shredded sharp Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add macaroni and cook until almost done, about 8 minutes; drain.

Mix cooked macaroni with tomatoes and shredded cheese. Pour into a baking dish and bake in a preheated oven for 30 minutes.



# Stove-Top Macaroni and Cheese

## Ingredients

1 (7 ounce) package elbow macaroni  
1/4 cup butter or margarine  
1/4 cup all-purpose flour  
1/2 teaspoon salt  
1 pinch pepper  
2 cups milk  
2 cups shredded Cheddar cheese  
Paprika

## Directions

Cook macaroni according to package directions. Meanwhile, in a medium saucepan, melt butter over medium heat. Stir in flour, salt and pepper; cook until bubbly. Gradually add milk; cook and stir until thickened. Stir in cheese until melted. Drain macaroni; add to cheese sauce and stir to coat. Sprinkle with paprika if desired.

# Macaroni And Cheese II

## Ingredients

2 (11 ounce) cans condensed  
cream of Cheddar cheese soup  
1 3/8 cups milk  
2 teaspoons prepared mustard  
1/4 teaspoon ground black  
pepper  
3 cups rotini pasta  
2 tablespoons bread crumbs  
1 tablespoon butter, melted

## Directions

Cook pasta in a large pot of boiling, salted water until al dente.  
Drain.

In a large bowl, combine condensed soup, milk, mustard, and  
pepper. Stir in macaroni. Transfer mixture into a greased 2 quart  
casserole. Combine bread crumbs and melted butter or margarine  
in a cup. Sprinkle over macaroni mixture.

Bake at 400 degrees F (205 degrees C) for 25 minutes, or until hot  
and bubbling.

# Lazy Baked Macaroni and Cheese

## Ingredients

1 pound uncooked macaroni  
2 tablespoons butter, melted  
1 pound shredded American cheese  
2 (12 fluid ounce) cans evaporated milk  
2 cups water  
4 eggs  
2 teaspoons mustard powder  
1 teaspoon salt  
1/2 teaspoon ground white pepper  
1/4 teaspoon cayenne pepper

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a shallow three-quart baking dish, toss uncooked macaroni and melted butter together, to coat the macaroni and the inside of the dish. Add cheese, and stir lightly to distribute. In a medium bowl, whisk together the evaporated milk, water, eggs, mustard powder, salt, white pepper and cayenne pepper. Pour into the baking dish with the macaroni.

Bake uncovered for 45 minutes, or until the center is set. Remove from the oven, and let stand for 5 minutes before serving.

# Baked Mac and Cheese for One

## Ingredients

3 tablespoons uncooked macaroni pasta  
1 tablespoon butter  
1 tablespoon all-purpose flour  
1/4 teaspoon salt  
1 pinch pepper  
1/8 teaspoon onion powder  
1/2 cup milk  
1/3 cup shredded Cheddar cheese  
1/8 teaspoon ground mustard  
1 dash Worcestershire sauce  
1 dash hot sauce  
1 teaspoon bread crumbs  
1 tablespoon shredded Cheddar cheese

## Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease an oven-proof soup crock or 1 cup baking dish.

Fill a small saucepan with water, and bring to a boil. Stir in the macaroni; boil until cooked but still firm to the bite, about 8 minutes. Drain well, and reserve.

In the same saucepan, melt the butter over medium-high heat. Stir in the flour, salt, pepper, onion powder, and milk; whisk until smooth. Cook, stirring, for 2 minutes. Reduce heat to low, and whisk in 1/3 cup cheese, mustard, Worcestershire sauce, and hot sauce. Stir in the cooked macaroni. Spoon the macaroni and cheese into the prepared dish. Sprinkle with bread crumbs and 1 tablespoon cheddar cheese.

Bake, uncovered, until the cheese is melted and the macaroni is heated through, about 10 minutes.

# Mac and Cheese II

## Ingredients

8 ounces elbow macaroni  
2 tablespoons butter  
1/4 cup all-purpose flour  
2 cups milk  
1 cup shredded Cheddar cheese  
8 ounces cubed processed  
cheese food

## Directions

In a large pot with boiling salted water cook elbow macaroni until al dente. Drain.

In a medium saucepan, over medium heat melt butter or margarine. Whisk flour and stir vigorously. Add milk and cook until thick and bubbly, about 5 to 7 minutes. Add cheeses and stir until completely melted.

In a large bowl mix together the drained pasta and cheese sauce mixture. Toss to coat evenly.

Pour into a greased 2 quart casserole dish. Bake in a preheated 350 degree F (175 degrees C) oven for 30 minutes. Let stand 10 minutes before serving.

# Four Cheese Macaroni and Cheese

## Ingredients

1/2 (8 ounce) package elbow macaroni  
1 cup shredded sharp Cheddar cheese  
1 cup shredded provolone cheese  
1 cup shredded mozzarella cheese  
1 cup shredded Colby-Monterey Jack cheese  
1 egg, beaten  
1 cup milk

## Directions

Bring a large saucepan of lightly salted water to a boil. Place macaroni in the saucepan and cook for 8 to 10 minutes, or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 inch baking dish.

Spread the Cheddar cheese over the bottom of the baking dish. Top with a thin layer of macaroni. Top macaroni with Provolone cheese, another layer of macaroni, a layer of mozzarella and a third layer of macaroni. Top with a layer of Colby-Monterey Jack cheese. Pour the egg over all, followed by the milk.

Bake in the preheated oven 20 minutes, or until bubbly and golden brown.

# Tex-Mex Macaroni and Cheese

## Ingredients

1 pound lean ground beef  
1 (1.25 ounce) package taco seasoning mix  
1 (7.3 ounce) package white Cheddar macaroni and cheese mix

## Directions

In a large skillet, brown beef and drain off excess fat. Add taco seasoning and water according to seasoning package directions and simmer for 10 minutes or until liquid is absorbed. Set aside.

Prepare macaroni and cheese according to package directions. Combine beef mixture and macaroni and cheese. Mix together and serve.

# Blender Macaroni and Cheese

## Ingredients

2/3 pound uncooked elbow macaroni  
10 ounces extra-sharp Cheddar cheese, cubed  
1 1/2 cups hot milk  
1/4 cup all-purpose flour  
1/2 small onion, cut into chunks  
1 tablespoon Worcestershire sauce  
1/4 teaspoon black pepper  
1/2 teaspoon salt  
1/2 teaspoon dry mustard powder  
1 pinch garlic powder  
1/4 cup toasted wheat germ  
1/4 cup grated Parmesan cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 2-quart casserole dish.

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain well and pour into prepared casserole dish.

Meanwhile, place the Cheddar cheese, hot milk, flour, onion, Worcestershire sauce, pepper, salt, mustard powder, and garlic powder in the bowl of a blender. Blend until cheese is melted and onion is finely chopped.

Pour cheese mixture over macaroni. Sprinkle top with wheat germ and Parmesan cheese. Bake uncovered for 30 minutes.



# Macaroni and Cheese Bake

## Ingredients

2 (10.75 ounce) cans condensed  
cream of chicken soup  
3/4 cup milk  
1 pound elbow macaroni  
4 tomatoes, sliced  
12 slices processed sharp  
Cheddar cheese

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C). In a medium saucepan, heat soup and milk over medium heat until simmering. Remove from heat and stir in macaroni. Pour macaroni mixture into 9x13 baking dish. Place a layer of tomatoes, then a layer of cheese slices over macaroni. Repeat.

Bake for 25 minutes or until cheese is golden and bubbly.

# Spicy Smoky Macaroni and Cheese with Turkey

## Ingredients

1 (16 ounce) package uncooked shell pasta  
10 slices turkey bacon  
1 (1 pound) loaf processed cheese food (such as Velveeta®), cubed  
3/4 cup heavy cream  
1/2 cup fat free half-and-half  
1 teaspoon paprika  
1/2 teaspoon cayenne pepper  
3/8 teaspoon smoked paprika

## Directions

Bring a large pot with lightly salted water to a rolling boil. Stir in the shell pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 13 minutes. Drain well in a colander set in the sink.

While the pasta is cooking, place the turkey bacon strips between two paper towels on a microwave-safe plate. Cook in the microwave on High until the bacon is crispy, 4 to 6 minutes depending on the microwave. Allow the bacon to cool; crumble and set aside.

Once the pasta has cooked and is draining, combine the processed cheese, cream, and half-and-half in the pot that was used to cook the pasta. Cook and stir over medium heat until the cheese has melted and the sauce is bubbly. Remove from the heat; stir in the paprika, smoked paprika, cayenne pepper, and crumbled turkey bacon. Stir the cooked pasta into the sauce until evenly coated.

# Mexican Mac and Cheese

## Ingredients

1 1/2 pounds lean ground beef  
2 tablespoons dried onion flakes  
2 (7.25 ounce) packages dry  
macaroni and cheese  
15 ounces nacho cheese dip  
1 cup medium salsa  
1 (7 ounce) can diced green chiles

## Directions

In a medium skillet over medium-high heat, cook beef with onion flakes until beef is browned. Drain.

In a large saucepan, cook the macaroni and cheese according to package directions. Stir in the meat and onion mixture, nacho cheese dip, salsa and green chiles. Reduce heat and simmer 15 minutes, or until heated through.

# Macaroni and Cheese with Sausage, Peppers and

## Ingredients

1 recipe Creamy Macaroni and Cheese  
1 pound Italian sausage, removed from casings  
1 medium-large onion, thinly sliced  
1 bell pepper, thinly sliced  
1/4 cup fresh basil, torn in pieces

## Directions

Follow the recipe for Creamy Macaroni and Cheese.

Heat a 10-inch skillet over medium-high heat. Cook sausage, breaking it up as it fries, until it loses its raw color, 3 to 4 minutes. Add onion and pepper slices, and saute until soft, about 5 minutes. Add basil, then stir mixture into macaroni. Serve hot.

# Restaurant Style Mac and Cheese

## Ingredients

1 1/2 cups macaroni  
6 ounces processed cheese,  
shredded  
1/2 cup shredded Cheddar  
cheese  
2 tablespoons heavy cream  
salt to taste

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Mix into pasta, Cheddar cheese, processed cheese and cream. Sprinkle with salt.

# Herbed Macaroni and Cheese

## Ingredients

1 (7 ounce) package elbow macaroni  
2 tablespoons butter or margarine  
2 tablespoons all-purpose flour  
1/2 teaspoon Italian seasoning  
1/4 teaspoon onion powder  
salt and pepper to taste  
1 cup milk  
1/4 cup sour cream  
3/4 cup shredded Cheddar cheese, divided  
1/2 cup cubed Havarti or Muenster cheese  
2 tablespoons grated Parmesan cheese  
2 tablespoons Italian-style seasoned bread crumbs

## Directions

Cook macaroni and drain well; place in a 1-1/2-qt. casserole and set aside. In a saucepan, melt butter over medium heat. Stir in flour and seasonings; gradually add milk. Cook and stir until thickened. Remove pan from heat; add sour cream, 1/2 cup cheddar cheese and all the Havarti or Muenster. Stir until melted. Pour sauce over macaroni and mix well. Combine Parmesan cheese, bread crumbs and remaining cheddar cheese; sprinkle over casserole. Bake at 350 degrees F for 15-20 minutes.

# Slow Cooker Macaroni and Cheese I

## Ingredients

1/2 pound elbow macaroni  
4 cups shredded Cheddar cheese,  
divided  
1 (12 fluid ounce) can evaporated  
milk  
1 1/2 cups milk  
2 eggs  
1 teaspoon salt  
1/2 teaspoon ground black  
pepper

## Directions

Coat the inside of the slow cooker with cooking spray.

In a large bowl, beat eggs with fresh and evaporated milks. Mix in uncooked macaroni and 3 cups shredded cheese. Transfer to slow cooker, and sprinkle remaining cheese on top.

Cook on low for 5 to 6 hours. Do not stir or remove lid while cooking.

# Baked Macaroni and Cheese

## Ingredients

1 (12 ounce) package macaroni  
1 egg  
2 cups milk  
2 tablespoons butter, melted  
2 1/2 cups shredded Cheddar cheese  
salt and pepper to taste

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 2-quart baking dish.

In a large pot of salted water, lightly boil the macaroni for about 5 minutes until half-cooked.

Whisk the egg and milk together in a large cup. Add butter and cheese to the egg and milk. Stir well.

Place the lightly cooked macaroni in the prepared baking dish. Pour the egg and cheese liquid over the macaroni, sprinkle with salt and pepper, and stir well. Press the mixture evenly around the baking dish.

Bake uncovered, for 30 to 40 minutes, or until the top is brown.



# Old Fashioned Mac and Cheese

## Ingredients

2 cups uncooked elbow macaroni  
4 tablespoons butter  
2 tablespoons all-purpose flour  
2 cups milk  
1/4 onion, minced  
salt and pepper to taste  
1/4 pound processed cheese food  
1/4 pound shredded Cheddar  
cheese  
1/4 pound shredded Swiss  
cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Prepare the elbow macaroni according to package directions.

Meanwhile, melt the butter in a small saucepan over medium high heat. Stir in the flour until a cream colored paste forms. Then pour in the milk and stir constantly until this comes to a hard boil, then stir for 1 more minute. Remove from heat and set aside.

When the macaroni is cooked, spread 1/2 of it into the bottom of a lightly greased 9x13-inch baking dish. Then layer 1/2 of the grated onion, 1/2 of the salt and pepper and 1/2 of each of the cheeses. Repeat this one more time: macaroni, onion, salt and pepper and cheeses, and then pour the reserved white sauce over all. Top off with small pats of butter to taste.

Cover and bake at 350 degrees F (175 degrees C) for 45 minutes.

# Tim's Mac and Cheese

## Ingredients

1 (16 ounce) package elbow macaroni  
1/2 cup butter  
4 tablespoons all-purpose flour  
ground black pepper to taste  
2 cups milk  
1 1/2 cups shredded white Cheddar cheese  
4 slices day-old bread, torn into small pieces  
salt and pepper to taste

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain and reserve.

In a large sauce pan, melt 4 tablespoons butter or margarine over medium heat. Add flour and some ground black pepper to taste; stirring until paste-like consistency. Add milk to mixture and stir continually until mixture starts to thicken; slowly stir in cheese 1 cup at a time until all cheese is melted.

Preheat oven to 350 degrees F (175 degrees C).

Pour cheese mixture over macaroni. Mix well and pour into a lightly greased 9x13 inch baking dish. Place bread pieces on top of macaroni mixture and season with salt and pepper to taste. Melt 4 tablespoons butter or margarine and pour over bread. Bake in preheated oven for 25 to 30 minutes or until bubbly and golden brown. Serve.

# Homestyle Beef, Macaroni and Cheese

## Ingredients

2 cups elbow macaroni  
1 pound ground beef  
1 (10.25 ounce) can condensed tomato soup  
1 (11.5 ounce) can tomato juice  
1 (10 ounce) can whole kernel corn, drained  
1 1/2 cups shredded mozzarella cheese

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium heat, brown the ground beef until no pink shows; drain excess fat. In the large pot, combine macaroni, beef, tomato soup, tomato juice and corn; heat through. Stir in cheese.

# Smoked Gouda Mac and Cheese

## Ingredients

1 (16 ounce) package seashell pasta  
2 1/2 tablespoons butter  
2 tablespoons all-purpose flour  
2 1/2 cups milk  
1/2 teaspoon salt  
1/4 teaspoon ground white pepper  
4 ounces smoked Gouda cheese, shredded

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 10 inch casserole dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt butter in a small saucepan over medium heat. Stir in the flour and cook until a roux forms. Stir in the milk, salt and pepper; cook, stirring constantly, until sauce is smooth and thick and coats the back of a spoon. Remove from heat and stir in cheese.

Combine cooked pasta and cheese sauce; transfer to prepared dish.

Bake in preheated oven for 15 minutes, or until heated through.

# Homemade Mac and Cheese

## Ingredients

8 ounces uncooked elbow macaroni  
2 cups shredded sharp Cheddar cheese  
1/2 cup grated Parmesan cheese  
3 cups milk  
1/4 cup butter  
2 1/2 tablespoons all-purpose flour  
2 tablespoons butter  
1/2 cup bread crumbs  
1 pinch paprika

## Directions

Cook macaroni according to the package directions. Drain.

In a saucepan, melt butter or margarine over medium heat. Stir in enough flour to make a roux. Add milk to roux slowly, stirring constantly. Stir in cheeses, and cook over low heat until cheese is melted and the sauce is a little thick. Put macaroni in large casserole dish, and pour sauce over macaroni. Stir well.

Melt butter or margarine in a skillet over medium heat. Add breadcrumbs and brown. Spread over the macaroni and cheese to cover. Sprinkle with a little paprika.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Serve.

# Mom's Macaroni and Cheese

## Ingredients

1 1/2 cups uncooked elbow macaroni  
5 tablespoons butter, divided  
3 tablespoons all-purpose flour  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 1/2 cups milk  
1 cup shredded Cheddar cheese  
2 ounces processed cheese food (eg. Velveeta), cubed  
2 tablespoons dry bread crumbs

## Directions

Cook macaroni according to package directions. Meanwhile, in a saucepan, melt 4 tablespoons butter over medium heat. Stir in flour, salt and pepper until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat. Add the cheeses, stirring until cheese is melted. Drain macaroni.

Transfer macaroni to a greased 1-1/2-qt. baking dish. Pour cheese sauce over macaroni; mix well. Melt the remaining butter; add the bread crumbs. Sprinkle over top. Bake, uncovered, at 375 degrees F for 30 minutes or until heated through and topping is golden brown.

# Southwestern Macaroni and Cheese with Adobo

## Ingredients

1 (8 ounce) package elbow macaroni  
3/4 pound lean ground beef  
3 tablespoons adobo seasoning  
2 teaspoons powdered jalapeno pepper  
2 teaspoons olive oil  
  
2 teaspoons butter  
1/4 cup cream  
1 cup light sour cream  
4 cups shredded Cheddar cheese  
2 cups fat-free cottage cheese  
1/2 cup crumbled cotija cheese  
1/2 teaspoon garlic powder  
2 tablespoons chopped fresh cilantro  
salt and white pepper to taste  
1 cup canned diced green chiles

## Directions

Preheat oven to 325 degrees F (165 degrees C). Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, mix ground beef with adobo seasoning and powdered jalapeno pepper. Roll into small, 1 inch meatballs. Heat olive oil in a large skillet over medium-high heat. Add meatballs, and cook until browned on all sides, then remove to drain on a paper towel-lined plate. The meatballs do not need to be thoroughly cooked at this point as they will finish cooking in the oven.

While the meatballs are cooking, melt the butter in a large saucepan over medium heat. Gently cook the butter until it begins to brown, and acquires a nutty fragrance, about 1 minute. Stir in the cream, sour cream, Cheddar cheese, cottage cheese, cotija cheese, garlic powder, and cilantro. Bring to a simmer, stirring constantly until the cheese has melted. Season to taste with salt and white pepper.

Stir the cooked macaroni and diced chiles into the cheese sauce, and pour into a 9x13 inch baking dish. Slice the meatballs in half, and place onto the pasta cut-side down.

Bake in preheated oven until the cheese sauce is bubbly, and the meatballs are no longer pink in the center, about 25 minutes.

# Slow Cooker Macaroni and Cheese II

## Ingredients

2 cups evaporated milk  
1/2 teaspoon paprika  
1 teaspoon salt  
1 egg, beaten  
2 tablespoons butter  
3 1/2 cups cubed Cheddar cheese  
1 (8 ounce) package macaroni

## Directions

Combine in slow cooker: evaporated milk, paprika, salt, egg, butter and cheese; stir. Cook on high for 1 hour.

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

Stir cooked macaroni into cheese sauce, reduce temperature to low and cook for 3 to 5 hours.



# Easiest Ever Mac and Cheese

## Ingredients

1 (10.75 ounce) can Campbell's®  
Condensed Cheddar Cheese  
Soup  
1/2 (10.75 ounce) can milk  
1/2 (10.75 ounce) can water  
1 cup uncooked corkscrew-  
shaped pasta

## Directions

Heat the soup, milk and water in a 3-quart saucepan over medium-high heat to a boil.

Stir the pasta in the saucepan. Reduce the heat to low. Cook for 20 minutes or until the pasta is tender, stirring often.

# Macaroni and Cheese with Bacon

## Ingredients

1 (16 ounce) package rotini pasta  
1 (1 pound) loaf processed cheese  
food (such as Velveeta®), cubed  
2 cups tomato juice  
1/4 cup butter  
1 pound bacon

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking dish.

Bring a large pot of water to a boil over high heat. Stir in the rotini, and return to a boil. Cook until the pasta is slightly under-cooked, about 8 minutes. Drain well.

Combine the processed cheese, tomato juice, and butter in a large saucepan over medium-high heat. Stir until melted and smooth. Mix the pasta into the cheese sauce; stir well. Transfer macaroni and cheese to the prepared baking dish. Top with the raw bacon slices.

Bake in preheated oven until the bacon is cooked and crisped, about 30 minutes.

# Macaroni and Cheese for Two

## Ingredients

1 1/2 cups cooked elbow  
macaroni  
1 cup shredded sharp Cheddar  
cheese  
1/2 cup milk  
1 egg, lightly beaten  
1/2 teaspoon salt  
1 tablespoon butter or margarine

## Directions

In a medium bowl, combine macaroni, cheese, milk, egg and salt; mix well. Pour into a greased 1-qt. shallow baking dish; dot with butter. Bake, uncovered, at 350 degrees F for 30-35 minutes or until a knife inserted in the center comes out clean.

# Simple Mac and Cheese

## Ingredients

1 (10.75 ounce) can condensed  
cream of mushroom soup  
1 1/4 cups milk  
1/2 cup shredded Cheddar  
cheese  
1 1/2 cups macaroni

## Directions

Cook pasta in a large pot of boiling salted water until al dente.  
Drain.

Mix together condensed soup and cheese. Using the empty soup  
can, measure 1 can of milk; mix into the soup mixture. Stir in  
cooked pasta. Dump into a greased casserole dish, and cover.

Bake at 325 degrees F (165 degrees C) for 45 minutes.

# Bee's Mac and Cheese Bake

## Ingredients

1 (16 ounce) package uncooked pasta shells  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 (16 ounce) package shredded Cheddar cheese  
1 (2.5 ounce) jar chopped pimentos, drained  
4 ounces soda crackers, crushed

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a large casserole dish.

Bring a large pot of lightly salted water to a boil. Stir in shell pasta and cook 12 minutes, or until tender but still firm. Drain, and transfer to a large bowl.

Mix cream of mushroom soup, Cheddar cheese, and pimentos with the pasta. Pour into the prepared casserole dish. Top with crushed crackers.

Cover dish, and bake 30 minutes in the preheated oven. Remove cover, and continue baking 15 minutes, until cheese is bubbly and crackers are lightly browned.

# Fried Mac and Cheese Balls

## Ingredients

1 (7.25 ounce) package macaroni and cheese mix  
2 tablespoons butter  
1/4 cup milk  
1 cup shredded Cheddar cheese  
3/4 cup pimento cheese spread  
1 cup shredded Italian cheese blend  
  
2 cups Italian seasoned bread crumbs  
1/2 teaspoon paprika  
1/2 teaspoon chili powder  
1/2 teaspoon ground black pepper  
1/2 teaspoon white sugar  
1/4 teaspoon salt  
1 pinch cayenne pepper, or to taste  
  
4 eggs  
3 tablespoons milk  
4 cups peanut oil for frying, or as needed

## Directions

Fill a pot with lightly salted water and bring to a rolling boil over high heat. Stir in the macaroni, and return to a boil. Cook, uncovered, stirring occasionally, until the macaroni is cooked through but still firm to the bite, about 7 minutes. Drain. Stir in the 2 tablespoons butter, the 1/4 cup milk, and the cheese packet from the package.

While the macaroni is still hot, stir in the Cheddar cheese, pimento cheese spread, and Italian cheese blend, and continue to stir until melted. Place the macaroni and cheese mixture in a container and refrigerate until firm, about 4 hours.

Line a baking sheet with parchment paper. Remove the macaroni mixture from the refrigerator, and, using a cookie scoop, scoop into balls. Place mac balls on the prepared baking sheet and freeze for at least 2 hours.

Heat oil in a deep fryer or large saucepan to 350 degrees F (175 degrees C).

Whisk the bread crumbs with the paprika, chili powder, black pepper, sugar, and cayenne in a shallow dish; set aside. Beat the eggs with the 3 tablespoons milk in a small bowl. Remove the mac balls from the freezer, coat in the egg wash, and then dredge in breading.

Fry the mac balls in small batches until golden brown, 3 to 5 minutes. Drain briefly on a paper towel-lined plate; serve hot.

# Macaroni and Cheese with Veggie Bacon

## Ingredients

8 slices Morningstar FarmsB® Veggie Bacon Strips  
8 ounces dried elbow macaroni  
2 tablespoons butter  
2 tablespoons all-purpose flour  
1/4 teaspoon pepper  
1/8 teaspoon dry mustard  
2 cups fat-free half-and-half or milk  
6 ounces American cheese, cut into 1/2-inch pieces  
1 cup shredded sharp Cheddar cheese  
2 tablespoons chopped fresh parsley

## Directions

Cook Morningstar FarmsB® Veggie Bacon Strips according to package directions. Set two slices aside. Break remaining bacon strips into bite-size pieces. Set aside. Cook pasta according to package directions. Drain. Rinse with cold water. Drain well. Set aside.

In medium saucepan melt butter. Stir in flour, pepper and mustard. Stir in half-and-half. Cook over medium-high heat, stirring frequently, until mixture boils and thickens. Remove from heat. Stir in American and Cheddar cheeses until melted. Add macaroni and bacon pieces; mix well. Spoon into ungreased 8 x 8 x 2-inch baking dish.

In small bowl crumble reserved bacon strips. Stir in parsley, if desired. Sprinkle over macaroni mixture. Bake at 350 degrees F about 20 minutes or until bubbling around edges. Let stand for 10 minutes before serving.

# Easy Add-In Macaroni and Cheese

## Ingredients

1 (7.25 ounce) package uncooked macaroni and cheese  
1 (10.75 ounce) can condensed cream of mushroom soup  
1/2 cup margarine  
3 tablespoons sour cream  
1 cup shredded Cheddar cheese  
12 buttery round crackers

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Cook the macaroni according to directions on the box. Remove from heat, drain, and add soup, 1/4 cup of the margarine, sour cream, shredded cheese, and the cheese packet from the box. Do not use milk as directed on the box.

Pour in a small casserole dish and top with crumbled crackers. Melt the remaining margarine and pour over the crackers. Bake in a preheated oven for 25 minutes.



# Salmon Mac and Cheese

## Ingredients

1 (16 ounce) package elbow macaroni  
1/4 cup butter, softened  
1 tablespoon olive oil  
1 small onion, minced  
1 (6 ounce) can salmon, drained and flaked  
1 tablespoon seafood seasoning (such as Old Bay®)  
1 tablespoon red wine vinegar  
2 1/2 cups shredded Cheddar cheese  
2 eggs, beaten  
2 cups milk  
1/2 cup vegetable stock  
1 (14.5 ounce) can peas and carrots, drained  
1 (8 ounce) can whole kernel corn, drained  
salt and pepper to taste  
3 slices day-old bread  
3 tablespoons grated Parmesan cheese

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink. Transfer to a large bowl. Stir the softened butter into the macaroni.

Heat the olive oil in a skillet over medium heat; cook the onion in the oil until brown, about 5 minutes. Stir in the salmon and seafood seasoning and cook until warmed through, about 5 minutes more. Remove from heat and pour the red wine vinegar into the skillet and set aside to cool.

Mix together the Cheddar cheese, eggs, milk, and vegetable stock in a large mixing bowl. Add the salmon mixture, peas and carrots, and corn; mix. Stir in the macaroni. Season with salt and pepper. Spread into the bottom of the prepared baking dish.

Toast the bread and break into small pieces. Combine the toasted bread and Parmesan cheese in a food processor; blend until chopped into crumbs. Sprinkle over top of the dish.

Bake in the preheated oven until heated through, about 45 minutes. Allow to cool 15 to 20 minutes before serving.

# Chipotle Mac and Cheese

## Ingredients

1 (16 ounce) package elbow macaroni  
3 cups whole milk  
1/2 cup butter  
1/2 cup minced onion  
4 cloves garlic, minced  
3 chipotle chiles in adobo sauce, finely chopped  
6 tablespoons all-purpose flour  
1 teaspoon paprika  
salt and pepper to taste  
2 cups shredded extra-sharp Cheddar cheese  
1 cup shredded Monterey Jack cheese

## Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Preheat oven to 350 degrees F (175 degrees C).

Spray a 9x13 inch baking dish with cooking spray, and place the macaroni into the bottom of the dish. Heat milk in a saucepan until hot but not boiling.

Melt butter in a saucepan, and cook and stir the onion, garlic, and chipotle chiles until the onions are translucent, about 5 minutes. Whisk in flour, 1 tablespoon at a time, and let cook for about 3 minutes, whisking constantly to avoid burning. Whisk in the hot milk, 1/2 cup at a time, and stir in paprika, salt, and pepper. Bring the mixture to a simmer (do not boil), whisking constantly until thickened, about 2 minutes. Whisk in the cheeses, about 1/2 cup at a time, and stir until the cheeses have melted and the sauce is thick and smooth.

Pour the sauce over the macaroni in the baking dish, and stir gently to combine. Cover the dish with foil.

Bake covered until the dish is bubbling and the macaroni has absorbed some of the sauce, about 40 minutes. Uncover, and bake until golden brown on the edges, 10 to 15 more minutes.

# 'Got Some Crust' Macaroni and Cheese

## Ingredients

2 cups elbow macaroni  
1/4 cup butter, divided  
1 small onion, chopped  
2 tablespoons all-purpose flour  
1 1/2 cups milk  
1 teaspoon salt  
1 teaspoon white pepper  
1 teaspoon Worcestershire sauce  
1/4 teaspoon hot pepper sauce  
(such as Tabasco®)  
1 teaspoon prepared yellow  
mustard  
2 cups shredded Cheddar cheese  
1/4 cup grated Parmesan cheese  
  
1 cup shredded Cheddar cheese  
1/4 cup grated Parmesan cheese  
1 cup dry bread crumbs

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch glass baking dish.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain and mix with half of the butter.

While the macaroni is boiling, melt the remaining butter in a saucepan over medium heat. Stir in the onions, and cook until the onions begin to soften, about 3 minutes. Stir in the flour, and cook 5 minutes longer. Add the milk and bring to a simmer, stirring frequently. Cook and stir until the milk has thickened, about 10 minutes. Once thick and smooth, stir in the salt, white pepper, Worcestershire sauce, hot pepper sauce, mustard, 2 cups of Cheddar cheese, and 1/4 cup of Parmesan cheese. Stir until the cheeses have melted, then stir in the macaroni until evenly coated. Scrape into the prepared baking dish, and smooth the top. Toss the remaining 1 cup Cheddar cheese and 1/4 cup Parmesan cheese with the dry bread crumbs in a mixing bowl. Sprinkle evenly over the top of the macaroni.

Bake in the preheated oven until the macaroni is hot and the crust is golden brown, about 30 minutes.