

RECIPES FROM TRIXIE MATKOWSKI AND HER
FRIENDS AND RELATIVES

JUANITA'S BAKED MACARONI AND CHEESE

(Juanita likes her mac and cheese hot.

She adds jalapenos and chili peppers when no one is looking!)

INGREDIENTS

1 lb. of dry macaroni (16 oz.)

2 tbsps. of oil

9 tbsps. of butter

½ cup shredded Muenster cheese

½ cup shredded Mild Cheddar Cheese

½ cup Monterey Jack Cheese

8 oz. processed cheese food

1-1/2 cups Half and Half

2 eggs beaten

Salt and Pepper to taste

DIRECTIONS

Preheat oven to 350 degrees F

Bring a large pot of lightly salted water to a boil. Add the oil and the pasta and cook for 8 to 10 minutes (or until al dente if you like it that way), drain well and return to clean cooking pot.

In a small saucepan over medium heat, melt 8 tablespoons butter; stir into the macaroni.

In a large bowl, combine the Muenster cheese, mild and sharp Cheddar cheeses, and Monterey Jack cheese; mix well (feel free to try other cheeses-like Mexican or other blends!)

Add the half and half, 1-1/2 cups of cheese mixture, cubed processed cheese food, and eggs to macaroni; mix together and season with salt and pepper. Mix into the macaroni.

Transfer to a lightly greased deep 2-1/2 quart casserole dish.

Sprinkle with the remaining 1/2 cup of cheese mixture and 1 tablespoon of butter.

Bake in preheated oven for 35 minutes or until hot and bubbling around the edges.