

Cooking with Johani.com



BAKED MACARONI AND CHEESE (Serves 4)

1½ c. elbow macaroni
(cooked al dente, ~5 minutes, drained)
1½ c. sharp cheddar cheese
(shredded)
1½ c. half and half
Salt and pepper to taste

In 8x8 pan, put one-half macaroni, ¾ c. shredded sharp cheddar cheese, then the rest of the macaroni. Add the rest of the cheese on top. Pour 1½ c. half and half over mixture.

*Make sure half and half covers the mixture. Stir slightly if necessary.

Bake 350°F for 30 to 45 minutes, until golden brown on top.

ALTERNATIVES:

For a dinner, I add a little minced onion and seeded tomato pieces, and maybe some chopped ham. Then just add sweet lettuce for a complete dinner.