

Mac N Cheese Sundae Bar

Developed by : Pavilion Central School

This homemade mac n cheese is AMAZING! We include **locally** sourced Sharp cheddar and Sharp vermont cheese from Craig's Creamery. The 5 large eggs were also collected from a group member's **own** chicken coop. You can add any toppings you would like to make your own Mac n Cheese Sundae! YOU HAVE TO TRY our incredible Mac n Cheese!

"You can have your mac and cheese any way you please"

Ingredients:

- Kosher salt
- Black pepper, freshly ground
- 4 tablespoons Craig's Creamery Unsalted Butter
- 1 pound elbow macaroni
- 1 cup heavy cream
- 1 teaspoon ground mustard
- ½ teaspoon cayenne pepper
- 5 large eggs
- 2 12-ounce cans evaporated milk
- 24 ounces Craig's Creamery Vermont Sharp Yellow Cheddar or Craig's Creamery Extra Sharp Yellow Cheddar, grated (about 6 cups), divided

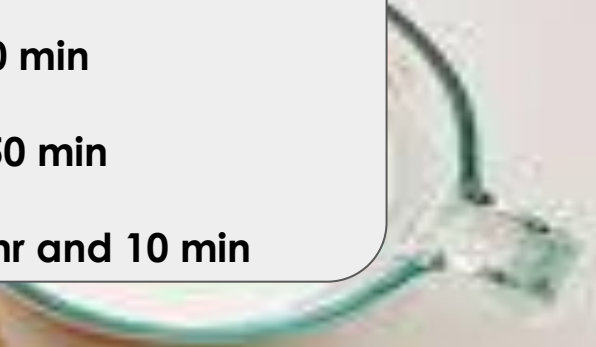
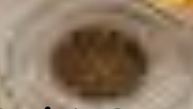
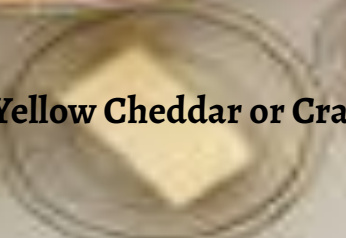
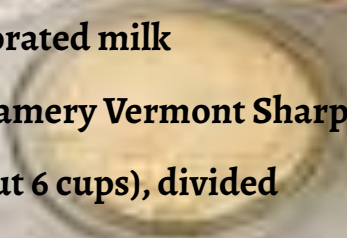
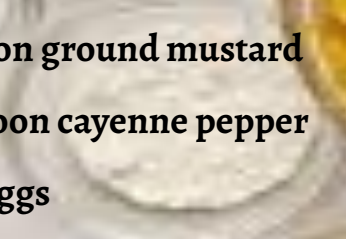
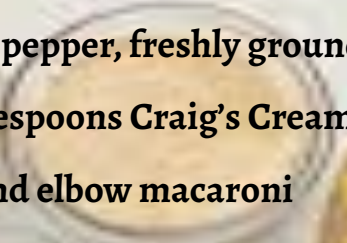
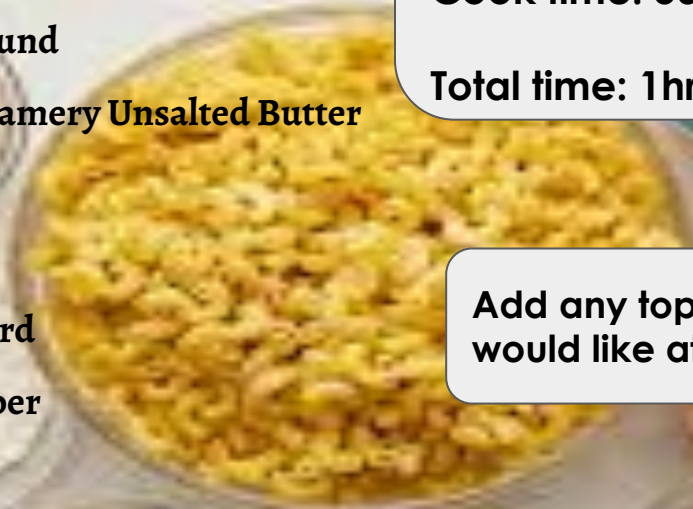
Servings: 12

Prep time: 20 min

Cook time: 50 min

Total time: 1hr and 10 min

Add any toppings you would like at the end!



Directions!



1. **PREHEAT** oven to 350°F.
2. **BRING** a large pot of salted water to a boil.
3. **COOK** the pasta according to the package directions for al dente. Drain well and return to the pot.
4. **WHISK** together the cream, mustard, cayenne, eggs, evaporated milk, 1 tablespoon salt and 1 teaspoon black pepper in a large bowl. Reserve 2 cups of the grated cheddar for topping. Stir the remaining cheddar into the sauce.
5. **POUR** the cheese mixture into the pot with the macaroni and place over medium heat.
6. **COOK** stirring constantly, until the mixture is warm but not hot, about 3 minutes.
7. **TRANSFER** to a 9-by-13-inch baking dish and sprinkle evenly with the reserved cheddar.
8. **BAKE** until the center of the casserole is set and the top is golden brown, 45 – 50 minutes.
9. Add desired toppings and serve!