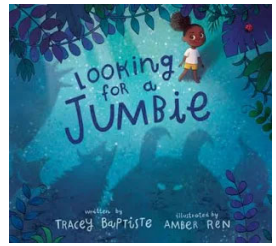


Inspired by the author Tracey Baptiste, who is from Trinidad and Tobago, we modified a Macaroni Pie recipe, which is the Caribbean version of macaroni and cheese. (Tracey Baptiste did an author visit @ our school and we served her this for lunch!)



## **Trini Macaroni Pie**

**(Caribbean Macaroni & Cheese)**

### **Ingredients:**

- 2 cups uncooked elbow macaroni**
- 1 1/2 tablespoon butter**
- 2 eggs**
- 2 cups evaporated milk**
- 3 Tablespoons sour cream**
- 1 teaspoon garlic powder**
- 1 teaspoon onion powder**
- 1/2 teaspoon ground mustard**
- 1/4 teaspoon salt**
- 1/4 teaspoon black pepper**
- Pinch of cayenne pepper**
- 12 ounces sharp cheddar cheese, shredded**



### **Directions:**

**Preheat the oven to 350 degrees and grease a 9x11 baking dish.**

**Cook the macaroni in a pot of salted water to al dente. Drain and return to the pot. Stir in the butter.**

**In a separate bowl, whisk together the eggs, evaporated milk, garlic powder, onion powder, ground mustard, salt, pepper, and cayenne.**

**Stir the egg mixture into the macaroni. Add three quarters of the shredded cheese and stir to combine. Pour the macaroni into the prepared pan and sprinkle with the remaining shredded cheese.**

**Bake, covered, in the preheated oven for 30 minutes. Then, remove the cover and continue cooking for another 5-15 minutes or until the cheese is browned.**

**Remove from the oven and rest for 10 minutes before cutting into squares and serving.**