



Granny Parks' Mac-n-cheese (written just how she told it)

½ box Mueller's "Ready Cut" mac noodles

1 egg

1 ½ cup milk

8-10oz shredded cheddar cheese (shred a block, better than pre-shredded)

Put noodles in boiling water and cook exactly 20 minutes, drain well. Mix egg, dash of salt & pepper in a pourable measuring cup. Layer noodles, cheese, noodles and cheese in an 8x8, or like size dish. Pour milk mixture over all. Layer a little more cheese. Cover with foil and bake 30 minutes @ 350°, uncover and bake for 5 minutes if you want a little browning on top.

Deb's notes:

- I usually double the recipe and cook a full 10x13 pan because everyone loves it and there are never any leftovers.
- I also seldom ever see Mueller's ready cut noodles anymore, so I use penne pasta noodles instead. You want a tube like pasta big enough for the gooeyness to get in the noodle.
- I like to shred a block of cheese versus buying the pre-shredded cheese. There is something added to pre-shredded cheese to keep it from lumping up in shipping that just does not taste as good to me. Others use the pre-shredded and have no thoughts about it.