



Mac and Cheese

Ingredients

- 1 pound elbow macaroni
- 4 pounds Cheddar cheese, sliced
- 1½ cups milk
- 5 large eggs (or more, to taste)
- 1 tablespoon yellow mustard
- Ground black pepper, to taste

Instructions

1. **Preheat** your oven to 300°F (150°C).
2. **Cook the macaroni:** Bring a large pot of salted water to a boil. Add macaroni and cook until al dente, about 8 minutes. Drain and set aside.
3. **Layer the dish:** In a large 5-quart baking dish, add a layer of cooked macaroni followed by a generous layer of sliced Cheddar. Repeat the layers until all ingredients are used, ending with a thick cheese layer on top.
4. **Mix the custard:** In a bowl, whisk together the milk, eggs, and mustard until smooth. Carefully pour this mixture evenly over the macaroni and cheese layers, ensuring it soaks throughout.
5. **Bake** for 20 to 25 minutes, just until the cheese is melted and bubbly but not browned or crispy around the edges.
6. **Season** with freshly ground black pepper before serving.