

# Southern Baked Macaroni Recipe

*I downloaded this recipe from somewhere, but can't remember where!*

1 box casserole elbow macaroni  
3-4 tablespoons butter  
2 eggs  
1 tablespoon salt (to taste)  
2 teaspoons pepper (to taste)  
2 cups shredded mozzarella cheese  
4 cups shredded cheddar cheese

6-10 servings  
1 hour 40 minutes 10 mins prep

- Cook macaroni according to directions on box, **DO NOT OVER COOK!**
- Drain pasta in strainer.
- In a deep and large casserole pan place macaroni.
- Add butter, taste, add salt, taste, add pepper, and taste again. Make adjustments at each stage if necessary.
- Minus 1 cup of cheddar cheese, all remaining 5 cups.
- In a separate bowl mix eggs well.
- Stir in eggs with a large wooden spoon.  
Cover all with foil tightly.
- Cook for 45 minutes @ 350°F.
- Uncover after 45 minutes and add last cup of cheese over the top. Bake uncovered for another 15-30 minutes until desired brownness is achieved.