

RECIPE

Mama Shirley's Baked Macaroni & Cheese

Ingredients

1 package large shell pasta

4 cups shredded sharp cheddar

3/4- 1 cup milk
(add more to preference)

1/2 stick of butter

3 tablespoons "Italian"
breadcrumbs.

Salt and Pepper to taste

Instructions

Prepare pasta as directed for al dente with very minimal salt in the water.

Drain until dry.

Cube butter. Combine pasta shells with cheese and butter cubes in a 9 x 11 in. pan or a smaller and deeper pan, as per your preference.

Add milk slowly to avoid pooling on top. More milk yields a creamier consistency.

Sprinkle cheese and herbed breadcrumbs on the top.

Turn on oven to 350° F/ 177° C. Cover macaroni and cheese with tin foil and bake 20 minutes.

Uncover and bake for an additional 20 minute or to your desired brown and crispiness.

Allow to cool and solidify for optimal enjoyment. Slice and serve! Salt and pepper to taste.

WINE

A Classic Method sparkling wine like Franciacorta or a smoother or aged Champagne or Crémant.