



Delia's Macaroni and Cheese

Contributed by
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Ingredients:

- 2 pounds elbow macaroni
- 12 eggs
- 1 cup cubed Velveeta cheese
- 1/2 pound (2 sticks) butter, melted 6 cups half-and-half, divided
- 4 cups grated sharp yellow Cheddar, divided
- 2 cups grated extra-sharp white Cheddar
- 1 1/2 cups grated mozzarella
- 1 cup grated Asiago
- 1 cup grated Gruyere
- 1 cup grated Monterey Jack
- 1 cup grated Muenster
- 1/8 teaspoon salt
- 1 tablespoon black pepper



DIRECTIONS:

This recipe serves 16! Please note, you can cut all ingredients in half for an 8-10 serving size.

Preheat the oven to 325 degrees F. Bring a large saucepan of salted water to a boil. Add the macaroni and cook until slightly al dente, about 10 minutes. Drain and set aside to keep warm.

Whisk the eggs in a large bowl until frothy.

Add the Velveeta, butter and 2 cups of the half-and-half to the large bowl of eggs. Add the warm macaroni tossing until the cheese has melted and the mixture is smooth. Add the remaining half-and-half, 3 cups of the sharp yellow Cheddar, the remaining grated cheeses, and salt and pepper, tossing until completely combined in the large bowl.

Pour the mixture into 9 by 13-inch casserole or baking dishes (approximately 3 (3-quart) baking dishes) and bake for 30 minutes. Sprinkle with the remaining 1 cup of sharp yellow cheese and bake until golden brown on top, about 30 minutes more.