

Extreme Mac and Cheese

Ingredients

Salt	1 Tbsp.	Ham, diced	8 oz.
Small elbow macaroni	1 lb.	Black pepper, ground	½ tsp.
Sharp cheddar cheese	8 oz.	Mustard, ground	½ tsp.
Pepper jack cheese	8 oz.		
Butter	¼ cup		
Cheddar cheese soup	3 (10¾ oz.)		
cans			
Milk	2 cups		

Directions

Preheat oven to $375^{\circ}F$ — Grate **sharp cheddar** and **pepper jack cheese**

1. Bring a large pot of water to boil, add **salt**.
2. Cook **macaroni** in boiling water until al-dente.
3. Reserve 1 cup of pasta water and drain.
4. Return **macaroni** to pot, add **butter** and stir until coated.
5. Mix in **cheddar cheese soup**, pasta water, **milk**, **black pepper**, **ground mustard**, **ham**, and ½ of the grated **cheese mixture**.
6. Transfer mixture to a 9×13 dish, spread evenly.
7. Top with remaining shredded **cheese**.
8. Bake for *20-25 minutes* or until cheese is golden.