

Extreme Mac and Cheese

Ingredient	Quantity
Salt	1 Tbsp.
Small elbow macaroni	1 lb.
Sharp cheddar cheese	8 oz.
Pepper jack cheese	8 oz.
Butter	¼ cup
Cheddar cheese soup	3× 10¾ oz. cans
Milk	2 cups
Diced ham	8 oz.
Black pepper, ground	½ tsp.
Mustard seed, ground	½ tsp.

Directions

1. Preheat oven to 375°F.
2. Bring a large pot of water to boil, add salt.
3. Grate and combine cheeses.
4. Cook macaroni in boiling water until al-dente.
5. Reserve 1 cup of pasta water and drain.
6. Return macaroni to pot, add butter and stir until coated.
7. Mix in condensed cheddar cheese soup, pasta water, milk, pepper, ground mustard, ham, and ½ of the cheese.
8. Transfer mixture to a 9×13 dish, spread evenly.
9. Top with remaining shredded cheese.
10. Bake for 20-25 minutes or until cheese is golden.