

Mac & Cheese Deluxe

Ingredients

	Weight	Volume
Elbow macaroni	8 oz+	1¾ c +
Small-curd cottage cheese		2 c
Sour cream		1 c
Egg, slightly beaten	1	
Dried minced onion		½ teaspoon
Salt		¾ teaspoon
Pepper		dash
Parsley (for appearance)	??	
Cheddar cheese, grated	12 oz	~3 c

Topping

Canned onion rings	2.8 oz	(whole can of French's Crispy Fried Onions)
Part of above cheddar cheese		(enough to generously cover casserole)

Preparation

1. Cook macaroni.
2. Oil a 3-quart (8"x8"x4") casserole.
3. Combine cooked macaroni and other ingredients (EXCEPT onion rings) in the casserole, reserving part of the cheese for topping.
4. Bake at 350° F, covered, for about 40 minutes.
5. Remove from oven, uncover, and top with cheese, then onion rings, then more cheese.
6. Return to oven for about 5 minutes to heat and melt topping.

