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## *try{paper}'s Best Macaroni & Cheese*

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### Overview

This is an ugly PDF - we designed to show a variety of *fonts*, *colors*, font sizes, *etc.* The recipe is legit however - and it's REALLY good.

### Required Ingredients

- 8OZ MACARONI
- 2C COTTAGE CHEESE (SMALL CURD)
- 1C SOUR CREAM
- 4C (1#) SHREDDED CHEESE — BEST IS SHARP CHEDDAR W/SMALL AMOUNT OF MONTEREY JACK
- 1 LARGE EGG
- SALT & PEPPER TO TASTE

### Instructions

Cook noodles in boiling water per package directions (I add salt to the water).

While noodles are cooking:

- Shred cheese, if necessary (do not shred this into the same bowl you'll be mixing everything in)
  - Reserve a small amount of shredded cheese to sprinkle on top before baking
- In large mixing bowl stir together:
  - Cottage cheese
  - Sour cream
  - Salt & Pepper
    - At this point – taste the mixture to determine if you have enough salt
  - Egg

When noodles are approximately half way cooked, preheat oven to 350° and liberally spray baking dish (9x13 is good, or for a thicker batch use an 8" or 9" square) with cooking spray.

When noodles are completely cooked – drain and stir into the mixing bowl with other items. After combined, stir in cheese in several batches. Once all ingredients are combined, place in baking dish and sprinkle reserved cheese over top. Bake for approximately 30 – 40 minutes, until cheese on top is golden brown. (If you bake a batch that is "thick", be sure to allow the **ENTIRE** cooking time, even if you have to turn oven down 50° and continue baking.)

*Thanks to Joseph's Mom – Barbara for this recipe...it's really good*