



- [Categories](#)
- [About](#)

Stove Top Macaroni & Cheese



For the Macaroni

- 1/2 lb. elbow macaroni
- 4 tbl. butter
- 2 eggs
- 6 oz. evaporated milk
- 1/4 tsp. salt
- Fresh black pepper
- 1/2 tsp. hot sauce
- 3/4 tsp. dry mustard
- 10 oz. cheddar cheese (or whatever cheese you'd like)

Instructions

In a large pot of boiling, salted water cook the pasta to al dente and drain. Return to the pot and melt in the butter. Toss to coat.

Whisk together the eggs, milk, hot sauce, salt, pepper, and mustard. Stir into the pasta and add the cheese. Over low heat continue to stir for 3 minutes or until creamy.

Original Author: [Alton Brown](#)

- Prep: 10 min
- Cook: 25 min

6 to 8 servings

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