

MACARONI & CHEESE

(adapted from Alton Brown)

The Cooks Next Door

1/2 lb. elbow macaroni

4 Tb. butter

2 eggs

6 oz. evaporated milk

3 dashes hot sauce

1 tsp. kosher salt

Fresh black pepper

1/2 tsp. dry mustard

10 oz. cheese, shredded (I used co-jack and monterey jack b/c that's what I had)

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 (I did it the full 3 minutes since it had the eggs in it).