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**Recipe Title:** Drop Dead Mac and Cheeeezzeeee

**Recipe Ingredients:**

- 2 Tablespoons of Vegetable Oil
- 1 1/2 lb of Elbow Noodles
- 1 1/2 Sticks of Butter
- 1/2 Cup of Muenster Cheese
- 1 Cup of Cheddar Cheese
- 1/2 Cup of Monterrey Jack
- (All Shredded)
- 2 1/2 Cups of Half and Half
- 1 Box of Velveeta Cheese
- 2 Eggs
- 1 Tablespoon of Seasoning Salt
- 1 Teaspoon of Ground Pepper
- 4 Slices of Bacon

**Recipe Instructions:**

1. Preheat Oven To 350
2. Fill a large pot with water and bring to boil.
3. Place bacon on cookie sheet (Use parchment paper.)
4. After allowing oven to preheat for five minutes place bacon in the oven.
5. Add 2 Tablespoons of oil to the boiled water.
6. Add Elbow noodles.
7. Cook noodles for 8-10 minutes or until almost tender.
8. Drain well and splash with cold water to stop the cooking process.

9. Lightly butter a deep baking dish with 1/4 a stick or use nonstick butter spray.
10. In a small pot melt 1 stick of butter.
11. Stir melted butter into cooked noodles.
12. Cube the Velveeta Cheese.
13. In a bowl combine all shredded cheese.
14. Add half of the shredded cheese, half and half, eggs and seasonings to cooked macaroni noodles.
15. Distribute cubed Velveeta evenly.
16. Transfer mixture to deep baking dish.
17. Top with remaining shredded cheese.
18. Cube 1/4 stick of butter and evenly distribute on top of mixture.
19. Bake for 35-40 minutes or until golden brown.
20. Crumble bacon and serve on top of Macaroni and Cheese while Hot!!
21. Eat and Be Happy!