



**Name**

Cheyenne Jones

**Recipe Title**

Four Cheese Baked Macaroni and Cheese

**Recipe Ingredients**

- 1 1/2 - 2 lbs Elbow noodles
- 1/2 can of Evaporated milk
- 1 stick of salted butter
- 1 block of Velveeta cheese
- 1 block of sharp Cheddar cheese
- 1 lbs. of shredded Mozzarella cheese
- 1 lbs. of shredded sharp/mild Cheddar cheese
- 1/2 lbs. of shredded Colby Jack cheese
- Parsley
- Salt
- Pepper
- Cayenne Pepper
- Onion Powder
- Garlic Powder
- Crushed red pepper

**Recipe Instructions**

- Prep: - Cut Blocks of Velveeta and Sharp Cheddar cheese into small/medium sized cubes  
- Preheat oven to 400 degrees F
- 1.) Bring salted water to a boil and add elbow noodles and cook until they are almost done
  - 2.) In a saucepan, melt 1 stick of butter and slowly add the Evaporated milk and bring to a simmer/almost boil
  - 3.) Add small portions of sharp cheddar cheese to the sauce pan and continuously stir
  - 4.) While adding the sharp cheddar, add Velveeta cheese and continue to stir; add about 3/4 of each cheese  
\*\*\*\*\*SLOWLY ADD CHEESE SO IT CAN MELT PROPERLY\*\*\*\*\*
  - 5.) Add only small amount of each shredded cheese to the sauce pan at the very end
  - 6.) Remove from heat when done melting
  - 7.) Drain almost cooked noodles  
\*\*season either noodles or cheese with cayenne pepper, onion powder, garlic powder, crushed red pepper, salt, and pepper according to personal desire\*\*
  - 8.) Into a nonstick rectangular cake pan or pan of choice that's nonstick or sprayed with nonstick spray or vegetable oil, add 1/2 of cooked noodles
  - 9.) Add 1/2 of melted cheese onto the cooked noodles and stir until it's mixed well  
\*\*If you didn't season earlier, now is the time\*\*
  - 10.) Evenly coat macaroni and cheese with remaining blocks of sharp cheddar cheese and some

of the remaining Velveeta cheese

11.) Add an even coat of each cheese on macaroni and cheese (only half of cheese

12.) Put into oven at 400 degrees F for 10-15 minutes

13.) Take out and stir the macaroni and cheese

14.) Repeat Step 8-12 but add all remaining cheese (shredded and cubed) and put pan back in the oven for 30-45 minutes or until cheese is completely melted and top is slightly toasted

15.) If top is not toasted, broil for 3 minutes or until toasted

16.) Take out when done and let it cool for about 10-15 minutes and serve topped with parsley