



Aunt Lee's Macaroni and Cheese

Serves 4 to 6

Many Northern macaroni-and-cheese recipes use a béchamel sauce to coat tender elbow noodles, but the only time most Southerners put flour in a skillet is to make gravy—certainly not for a white sauce for macaroni. Our recipes are often simple combinations of pasta, eggs, butter, milk, and cheese. My Aunt Lee often prepares this dish. When I asked her about her recipe, she replied, “I just mix it all up in the dish until it looks right.” I had to coax a little more instruction out of her to share it with you here.

1 tablespoon unsalted butter

2 cups elbow macaroni

2 cups whole milk

2 large eggs, lightly beaten

8 ounces extra-sharp Cheddar cheese, cut into 1/4-inch cubes (about 2 cups)

Coarse salt and freshly ground black pepper

Preheat the oven to 350°F. Butter an ovenproof casserole dish.

Bring a large pot of salted water to a boil. Add the pasta and cook until tender (a little more than al dente), about 12 minutes. Drain well in a colander.

In a large bowl, combine the drained macaroni, milk, eggs, and cheese. Season with salt and pepper. Transfer to the prepared dish.

Bake until golden brown and bubbly, 25 to 30 minutes, or longer if you like a dark, chewy, cheesy topping. Transfer to a rack to cool slightly before serving.