

Kenny Vaughan's Mac and Cheese

1 pound Colby Longhorn Cheese

1 pound Velveeta Cheese

2 sticks of butter

1 pound elbow macaroni

4 eggs

4 cups of milk

paprika

Lawry's Season Salt

Old Bay Seasoning

lemon pepper salt

Cut up the Colby and Velveeta into very small cubes (less than an inch) and lay them in a 13x9 baking dish.

Place the following into a small pot for melting:

2 sticks of butter

Make the following mixture in a large bowl;

4 eggs

4 cups of milk

liberal amounts of Old Bay, Lawry's salt, paprika, and lemon pepper salt.

Boil 1 pound elbow macaroni, drain in a colander...dump on top of the cheese (ok to have some of the hot water in the pasta, it can be a little wet.

Mix cheese and pasta until it is gooey.

melt the butter until it is boiling hot and pour evenly over the pasta and cheese mixture.

Stir thoroughly.

Add the egg/milk/seasoning into the pasta. A Little At A Time and stir. Take your time mixing, you are aiming for consistency

Keep adding egg and milk mixture until the macaroni at the top begins to float a little, You Don't Have To Use All The Mixture!

Sprinkle a little of the seasonings on top

Place into a 350 degree oven for an hour

Check to see that it is golden brown on the top and it is not too soupy..You may need more than an hour

Always better to take it out a little more wet than dry...you can always leave it on the stove uncovered if it is too soupy and it will dry up more....then cover.