

Mac & Cheese

- 1 lb pasta of choice
 - 6 T butter
 - 1 c yellow onion
 - 1 t minced garlic
 - 6 T flour
 - 6 c milk
 - 2 eggs
 - 16 oz shredded sharp cheddar
 - 8 oz shredded mozzarella cheese
- Salt and pepper to taste

Directions:

Preheat oven to 350 degrees

Cook pasta al dente in heavily salted water, then drain. Do not rinse

In separate pot, sauté onion and garlic, then melt butter

Whisk in flour until smooth

Stir in milk, then temper in the eggs

Stir in the cheese, season with salt and pepper

Pour pasta and cheese sauce into a deep 9x13 baking/casserole pan

Bake for 35-45 mins, until top has a golden brown crust

Remove from oven and let cool for 10 minutes before serving.