

The Best Classic Baked Macaroni and Cheese Recipe

Some recipes just feel like a hug-and this



OVEN
375°F

TIME
8 min

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INGREDIENTS

- 3 cups dry elbow macaroni
- 4 tbsp salted butter
- 2 cans (12 oz each) evaporated milk
- 1/3 cup milk of choice
- 2 large eggs
- ... tsp garlic salt
- 4 cups shredded cheddar cheese
- 2 cups shredded mozzarella cheese
- 1 tsp paprika

Instructions:

1. Prep and Preheat:
2. Boil the Macaroni:
3. Add the Butter:
4. Make the Custard:
5. Mix the Cheese:
6. Layer the Mac and Cheese:
7. Add the Custard:
8. Bake:
9. Rest and Serve:

Tips for Success:

Use freshly shredded cheese for the best melt and texture-pre-shredded blends often include anti-caking agents.

Mix it up: Add crispy bacon, sautéed onions, or a breadcrumb topping for a flavor boost.

Don't overcook the pasta-it will continue to cook

while baking.

Resting after baking helps it firm up and slice cleanly.

Serving Suggestions & Pairings:

Easy Turkey Wings for the ultimate comfort combo

Beer Cheese Dip on the side for double-cheese heaven

Dorito Casserole for the perfect family feast

Sheet Pan Quesadillas for a fusion comfort meal

Cheesy Hot Dip for a full-on party platter

Storage & Leftovers:

Refrigerator: Store in an airtight container up to 4 days.

Freezer: Wrap tightly and freeze for up to 2 months.

Reheat: Warm in the oven at 350°F or microwave with a splash of milk to loosen it back up.

More Recipes You'll Love:

DIRECTIONS

- 1. Prep and Preheat:** Preheat your oven to 375°F (190°C). Lightly grease or spray a 9x13 inch baking pan.
- 2. Boil the Macaroni:** Bring a large pot of salted water to a boil. Cook macaroni until al dente, about 7-8 minutes. Drain and return to the pot.
- 3. Add the Butter:** Stir butter into the warm pasta until melted and fully coated.
- 4. Make the Custard:** In a bowl, whisk together the evaporated milk, regular milk, eggs, and garlic salt.
- 5. Mix the Cheese:** In a separate bowl, combine cheddar and mozzarella cheeses.
- 6. Layer the Mac and Cheese:** Layer 1/3 of the pasta in your baking pan, followed by 1/3 of the cheese mix. Repeat twice more, ending with cheese.
- 7. Add the Custard:** Pour the milk-egg mixture evenly over the macaroni layers. Sprinkle with paprika.
- 8. Bake:** Bake uncovered for 25-30 minutes, or until bubbly and golden brown on top.
- 9. Rest and Serve:** Let cool for 5-10 minutes before serving to allow it to set.
- 10. Tips for Success:** Use freshly shredded cheese for the best melt and texture-pre-shredded blends often include anti-caking agents.
- 11. Mix it up:** Add crispy bacon, sautéed onions, or a breadcrumb topping for a flavor boost.
- 12. Don't overcook the pasta-it will continue to cook while baking.**
- 13. Resting after baking helps it firm up and slice cleanly.**

14. **Serving Suggestions & Pairings:** This old-fashioned mac and cheese is a meal on its own, but it also shines alongside:
15. **Easy :** Turkey Wings for the ultimate comfort combo
16. **Beer :** Cheese Dip on the side for double-cheese heaven
17. **Dorito :** Casserole for the perfect family feast
18. **Sheet :** Pan Quesadillas for a fusion comfort meal
19. **Cheesy :** Hot Dip for a full-on party platter
20. **Storage & Leftovers: Refrigerator:** Store in an airtight container up to 4 days.
21. **Freezer:** Wrap tightly and freeze for up to 2 months.
22. **Reheat:** Warm in the oven at 350°F or microwave with a splash of milk to loosen it back up.
23. **More Recipes You'll Love:** Comfort food fans, don't miss these:
24. **Easy :** Turkey Wings - rich, juicy, and full of flavor
25. **Beer :** Cheese Dip - perfect for cheese lovers

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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