

Martha Kay's Mac & Cheese

1 16 ounce box of elbow macaroni
1 8 ounce package of colby cheese
1 8 ounce package of mild cheddar cheese
1 8 ounce package of sharp cheddar cheese
1 egg
1 ½ cups of milk
Salt and pepper to taste

Preheat oven to 350 degrees

Bring one pot of salted water to a boil, add macaroni to boiling water and cook until al dente (follow directions on box).

Grease 9x13 pan, grate colby cheese directly into the pan.

Drain macaroni and pour into pan. Add salt & pepper and half of the sharp and mild cheddar to the pan.

Mix egg and milk together and add to the pan, making sure the bottom of pan is covered. Mix well and smooth macaroni on top of pan.

Add remaining cheese to the top.

Bake for 22-25 minutes or until bubbly and cheese is melted.