

President Reagan's Mac and Cheese Recipe

8 ounces macaroni (I used shells)
1 tablespoon butter
1 egg
1 cup milk
1 teaspoon dry mustard
1/2 teaspoon salt
1 tablespoon hot water
3 cups cheddar cheese, shredded
Paprika



Preheat your oven to 350 degrees.

Boil the macaroni in salted water until al dente. Drain. Off the heat add the butter to the pot with the macaroni. Stir in the egg until the macaroni is covered. Dissolve the dry mustard and salt in the hot water and add to the milk. Stir the milk mixture into the pasta. Add in 2 cups of cheddar cheese. Pour into a greased 9x9 or 10x10 pan and sprinkle the remaining 1 cup of cheese on top. Sprinkle with paprika. Bake for about 45 minutes until bubbling and crispy on top. Let cool for a few minutes before serving.

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