

Creamy Stovetop Mac 'n' Cheese

Serves 8

- 16 ounces dry macaroni noodles (4 cups)
- 3 tsp salt
 - o 4 large eggs
 - o 2 12-ounce cans evaporated milk (***divided***)
 - o 2 tsp dry mustard, dissolved in 2 tsp water
 - o ½ tsp Tabasco sauce
 - o 1 tsp salt
 - o ½ tsp pepper
- ½ cup unsalted butter
- 24 ounces cheddar cheese, shredded (6 cups)

1. Bring a very large pot of water to a boil for the macaroni. Stir in 3 teaspoons of salt and the macaroni, and cook until almost tender, but still a little firm to the bite.
2. Meanwhile, mix together the eggs, ***half*** of the evaporated milk, and all of the mustard mixture, Tabasco, 1 teaspoon salt, and ½ teaspoon pepper.
3. Drain the pasta and return it to the pot. Set the pot over low heat and stir in the butter until melted.
4. Stir in the egg mixture, and ***half*** of the cheddar.
5. Continue to cook over low heat, ***gradually stirring in the remaining evaporated milk, and cheddar***, until the mixture is hot and creamy, about 5 minutes.
6. Season with salt and pepper to taste.

