



Southern Macaroni and Cheese Casserole

Yield: 10 each entrée portions

Ingredients:

- 5 lbs bag [Reser's® Special Request™ Signature Steam Table Macaroni & Cheese](#) (71117.14490)
- 6 each Eggs, cracked and whisked
- 1 Tbsp Mustard powder
- 1 tsp Black pepper, 28 mesh
- 2 cups Sharp Cheddar, shredded, divided in half
- 1 cups White Cheddar, shredded

Directions:

1. Heat oven to 375°F.
2. In a large metal bowl, whisk together the eggs, mustard powder, and black pepper.
3. With a spatula, mix in the Reser's Special Request Signature Steamtable Macaroni and Cheese to combine.
4. Add 1 cup of sharp Cheddar and all of the white Cheddar, and mix to combine.
5. For two 12-inch buttered tart pans, Divide between two 12-inch buttered tart pans, and top with ½ cup each of shredded sharp Cheddar. Bake for 20 minutes, increase heat to 400°F for final 10-12 minutes until golden brown.
6. For 2-inch hotel pan, top mixture with Cheddar cheese. Heat at 375°F covered in foil for 25 minutes, remove foil and increase heat to 400°F. for 25-30 minutes, until golden brown.
7. Serve warm. Can also be cooled and cut into wedges and reheated.