

STOVE TOP MAC-N-CHEESE

INGREDIENTS:

½ LB. **OUR BEST ELBOW MACARONI**
4 TABLESPOONS BUTTER
2 EGGS
6 OZ. EVAPORATED MILK
½ TEASPOON **REX HOT SAUCE**
1 TEASPOON KOSHER SALT
FRESH BLACK PEPPER (**REX** IF YOU HAVE IT)
¾ TEASPOON DRY MUSTARD
10 OZ. SHARP CHEDDAR CHEESE, SHREDDED

DIRECTIONS:

IN A LARGE POT OF BOILING, SALTED WATER COOK THE PASTA TO AL DENTE AND DRAIN. RETURN TO THE POT AND MELT IN THE BUTTER. TOSS TO COAT. WHISK TOGETHER THE EGGS, MILK, HOT SAUCE, PEPPER AND MUSTARD. STIR INTO THE PASTA AND ADD THE CHEESE. OVER LOW HEAT CONTINUE TO STIR FOR 3 MINUTES OR UNTIL CREAMY.