

Mangia Bene, Viva Bene

By FRANK ZEOLI



Macaroni and Cheese

As a kid, one of my favorite dishes was macaroni and cheese. I am not going to lie, like most kids of my generation, I enjoyed Kraft Macaroni and Cheese from a box. There was always something great about powdered cheese mixed with milk and butter. However, when my grandmother heard that I was eating macaroni and cheese from a box she was mortified and would insist on making me her macaroni and cheese “Grandma Style”.

Ingredients

- 2 lbs. of elbow macaroni
- 2 cups of shredded orange cheddar cheese
- 1 to 1 ½ lbs. of Velveeta cheese
- 1-(15oz) can of tomato sauce
- 4oz (1 stick) of butter
- 1 cup of milk
- ½ teaspoons of granulated garlic
- Salt and pepper

Prep Time: 20 Minutes | Cook Time: 45 Minutes

Instructions

1. Preheat the oven to 375 degrees.
2. Boil water in a sauce pot, add the elbow macaroni and cook until soft. Drain the macaroni and transfer to a large mixing bowl. Do not rinse the macaroni.
3. To the elbows add the shredded cheddar, the Velveeta cheese and the butter. Mix thoroughly until all of the cheese and butter melts onto the pasta.
4. Add the tomato sauce, garlic, salt, pepper and ½ cup of milk. Mix everything together.
5. Transfer the mixture to a large baking dish. Add the remainder of the milk to the top of the mac and cheese mixture. Place in the oven.
6. Bake for 45 minutes or until the top is golden brown.
7. Serve hot.

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