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## *Macaroni and Cheese*

- 1 pound elbow macaroni
- 2 12-ounce cans evaporated milk
- 1 lb yellow cheddar cheese, grated
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/3 cup fresh white bread crumbs
- 1/3 cup Asiago cheese, grated

Preheat oven to 350. Spray a 9x17 inch pan with nonstick cooking spray. Cook macaroni according to package directions until just barely cooked, about 7 minutes. Rinse and drain and spread evenly in the prepared pan. Set aside. In a medium saucepan, heat evaporated milk almost to a boil.

Remove from heat and add the Cheddar cheese, stirring until melted. Add salt and pepper. Pour cheese sauce over the macaroni and mix well. Mix the bread crumbs and Asiago together and spread over the top of the casserole. Top with a little more Asiago. Bake for 25-30 minutes or until the top is brown and the cheese bubbles. Let set for 5 minutes before serving.