

Betty's Macaroni and Cheese Deluxe



Uploaded on 18 Aug 2010

In this video, Betty demonstrates how to make her Macaroni and Cheese Deluxe. This is one of several versions of Macaroni and Cheese that you will find in bettyskitchen. This version is especially tasty, with the sauce made of cottage cheese, sour cream, cheddar cheese, eggs, and seasonings. It is my son-in-law's favorite of all of my Macaroni and Cheese recipes!

Ingredients:

8-oz. package elbow macaroni, uncooked

2 cups cottage cheese (small curd)

8-oz. carton sour cream

1 egg, well beaten

$\frac{1}{2}$ to $\frac{3}{4}$ teaspoon salt (I used $\frac{3}{4}$ teaspoon salt in the video, and thought it would have been better with a little less.)

dash of ground black pepper

2 cups shredded sharp Cheddar cheese

cooking oil spray (for baking dish)

paprika, optional (for topping)

Cook 8-oz. macaroni, according to package instructions. (I added 1 teaspoon salt to the boiling water.) Drain macaroni when done. In the meantime, combine 2 cups cottage cheese, an 8-oz. carton sour cream, 1 well-beaten egg, $\frac{1}{2}$ to $\frac{3}{4}$ teaspoon salt, a dash of black pepper, and 2 cups shredded sharp Cheddar cheese in a large bowl. Add cooked and drained macaroni to cheese sauce and stir mixture until well-combined. Spoon macaroni mixture into a 9-inch by 12-inch by 2-inch baking dish, which has been sprayed with cooking oil spray. Sprinkle with paprika, if desired. Bake at 350 for 35 to 45 minutes, or until bubbly and beginning to brown. Serve immediately! Yum! I hope you enjoy this recipe! --Betty ☐