

Macaroni and Cheese Bake

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1 1/2 cups scalded milk
1 cup soft bread cubes
1 tablespoon minced onion
1/4 cup butter, melted
1 1/2 cups grated cheese,
sharp and smooth-melting
1/2 teaspoon salt
1/8 teaspoon pepper
3 eggs
1 cup seven-minute
macaroni*

Preheat the oven to 325 degrees.

Cook the macaroni according to package directions. Drain.

In a roomy bowl, pour the milk over the bread cubes. Add the onion and melted butter. Stir into the bread cubes.

Add the grated cheese. Season with salt and pepper. Mix lightly.

In a bowl, beat the egg only until foamy (DO NOT OVERBEAT). Add to the mixture.

Add the cooked macaroni to the mixture.

Grease a 8x12-inch shallow casserole dish. Transfer the mixture to the casserole.

Bake for 50 minutes.

Serve.

Per Serving (excluding unknown items): 1318 Calories; 117g Fat (79.9% calories from fat); 62g Protein; 4g Carbohydrate; trace Dietary Fiber; 939mg Cholesterol; 2800mg Sodium. Exchanges: 0 Grain(Starch); 8 1/2 Lean Meat; 0 Vegetable; 18 Fat.