



Over-the-Rainbow Macaroni and Cheese- Patti LaBelle

Ingredients:

- 1 tablespoon vegetable oil
- 1 pound elbow macaroni
- 8 tablespoons (1 stick) plus 1 tablespoon butter
- 1/2 cup (2 ounces) shredded Muenster cheese
- 1/2 cup (2 ounces) shredded mild Cheddar cheese
- 1/2 cup (2 ounces) shredded sharp Cheddar cheese
- 1/2 cup (2 ounces) shredded Monterey Jack
- 2 cups half-and-half
- 1 cup (8 ounces) Velveeta , cut into small cubes
- 2 large eggs , lightly beaten
- 1/4 teaspoon seasoned salt
- 1/8 teaspoon freshly ground black pepper



Directions:

Preheat the oven to 350 degrees F. Lightly butter a deep 2 1/2-quart casserole.

Bring the large pot of salted water to a boil over high heat. Add the oil, then the elbow **macaroni**, and cook until the **macaroni** is just tender, about 7 minutes. Do not overcook. Drain well. Return to the cooking pot.

In a small saucepan, melt eight tablespoons of the butter. Stir into the **macaroni**. In a large bowl, mix the Muenster, mild and sharp Cheddar, and Monterey Jack cheeses. To the **macaroni**, add the half-and-half, 1 1/2 cups of the shredded **cheese**, the cubed Velveeta, and the eggs. Season with salt and pepper. Transfer to the buttered casserole. Sprinkle with the remaining 1/2 cup of shredded **cheese** and dot with the remaining one tablespoon of butter.

Bake until it's bubbling around the edges, about 35 minutes. Serve hot.

Nutritional Information:

798 calories, 49.3 grams of fat, 28.6 grams saturated fat, 202 mg cholesterol, 786 mg sodium, 61.0 grams carbohydrates, 27.7 grams protein, 1.8 grams fiber