

THE WAY THE COOKIE CRUMBLES



Stovetop Macaroni and Cheese (not really adapted from Cook's Illustrated)

I've only made this with all cheddar cheese. Monterey jack could make the sauce smoother, but it won't be as flavorful. I tried a different recipe that called for a combination of cheddar and American cheese, and, while the sauce was creamier, the flavor of the American cheese dominated, and I prefer cheddar. With just cheddar, the sauce is plenty smooth and creamy for me.

So far, I've only made a half recipe (multiple times), using a 5-ounce can of evaporated milk. It seems like plenty of liquid.

- 2 large eggs
- 1 (12-ounce) can evaporated milk
- $\frac{1}{4}$ teaspoon hot pepper sauce
- 2 teaspoons table salt
- $\frac{1}{4}$ teaspoon ground black pepper
- 1 teaspoon dry mustard, dissolved in 1 teaspoon water
- 8 ounces elbow macaroni
- 4 tablespoons unsalted butter
- 12 ounces sharp cheddar cheese, American cheese, or Monterey Jack cheese, grated (about 3 cups)

1. Meanwhile, heat 2 quarts water to boil in large heavy-bottomed saucepan or Dutch oven. Add $1\frac{1}{2}$ teaspoons of the salt and macaroni; cook until almost tender, but still a little firm to the bite. Drain and return to pan over low heat. Add butter; toss to melt.
2. Meanwhile, mix eggs, 1 cup of the evaporated milk, pepper sauce, $\frac{1}{2}$ teaspoon of the salt, pepper, and mustard mixture in small bowl; set aside.
3. Pour egg mixture over buttered noodles along with three-quarters of the cheese; stir until thoroughly combined and cheese starts to melt. Gradually add remaining milk and cheese, stirring constantly, until mixture is hot and creamy, about 5 minutes. Serve immediately.