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## Southern Style Mac & Cheese

Need something quick, easy, and delicious to bring to the potluck? Have a house full of hungry kids? Whatever your situation, this southern-style macaroni and cheese will rise to the occasion.

### Ingredients:

- 3 cups uncooked elbow macaroni
- 1-½ cups milk
- ½ cup heavy cream
- 1 cup shredded colby/jack blend
- 1 cup shredded sharp cheddar
- 2 cups shredded Velveeta
- Kosher salt, to taste
- Fresh, ground black pepper, to taste
- Salt blend, to taste
- 2 eggs

### Instructions:

1. Preheat oven to 350F.
2. Cook macaroni to al dente (don't overcook!). Drain and set aside.
3. Mix milk, cream and 2 cups of cheese (reserve a cup of cheddar). Add salt, pepper and seasonings to taste. Mix in eggs.
4. Pour macaroni into a buttered pan.
5. Pour cheese mixture over macaroni and distribute evenly.
6. Top with the reserved cup of cheese.
7. Bake for 30-40 minutes or until the cheese is browning and the dish is not quite firm but still wiggles somewhat.

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