

Reid's Macaroni and Cheese



(I do this pretty much by eye and taste)

About 3 to 4 cups uncooked elbow macaroni
1 to 1 ½ cups grated farmers cheese
3 to 4 cups grated sharp cheddar cheese
3 to 4 cups milk (see below preparation below)
½ to ¾ cubel butter or margarine
1 Tbl pepper
1 Tbl finely chopped onions
1 clove (about 1 tsp) finely chopped fresh garlic

Boil macaroni until tender (not too much), pour into colander to drain, set aside.
In the same pan (that now should have NO water), add butter on low heat till butter starts to melt, then add onions and garlic. Right about now, turn oven on the 375 to preheat.
After butter is all melted, add to the pot the cooked macaroni, pepper and mix up well.
Add most of milk - now turn stove up to high. Mix well for about 45 seconds (do not let boil) - then take off stove (turn the stove burner off now). Add all this to a 6 quart casserole dish (big oven safe baking dish). Start adding in the cheese at about a ½ cup at a time (alternating between the farmers and cheddar) – stir in well. Continue adding the cheese using this method leaving just a little cheese (to put on the top). After all mixed together – the milk should be just barely visible through the mixture – if you can not see the milk, add a little more till you can just see it (not too much now). Now sprinkle the remaining little bit of cheese over the top. When this is all done (it weighs about a ton), place in the center of the preheated oven UNCOVERED. After about ½ to ¾ of an hour, begin checking. You want to see a nice crisp areas on some of the noodles sticking up and the milk-cheese mixture slightly bubbling. When it looks done, remove for the oven (now turn the oven off) and it's ready to eat. It will be EXTREMELY hot right now. If not eating within 10 to 15 minutes, cover - it will retain it's heat for about 1/2 hour.