

# Pepper Jack Mac

**8 OZ. CREAMY HAVARTI CHEESE (I USED AMISH COUNTRY CHEESE)**

**8 OZ. PEPPER JACK CHEESE**

**1 1/2 CUPS MILK**

**1 EGG (BEATEN)**

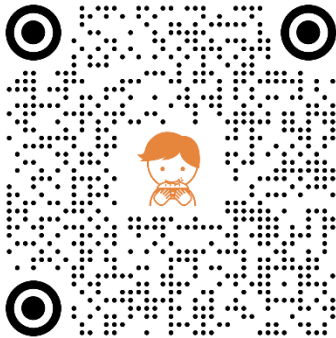
**1/2 TSP PEPPER**

**1/2 TSP. SALT**

**3 CUPS MACARONI, COOKED AND DRAINED**

**3/4 STICK (1/3 CUP) BUTTER, MELTED (OMIT FOR CHEESIER MAC)**

If using butter, melt it in your casserole dish. If omitting butter, spray the dish with cooking spray. Add cooked and drained macaroni. Beat egg, add to milk, and beat well again. Add milk/egg, salt, pepper, cheese (reserve some cheese for topping) and mix well. Top with remaining cheeses and bake at 375 degrees F for 35-40 minutes. Enjoy!



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recipe!*