

Palmyra Chesapeake Mac & Cheese

Palmyra Farms

Ingredients

6 cups dry elbow macaroni
2 tablespoons butter, melted
½ cup milk
1 ½ pounds Cheddar cheese, sliced
1 cup bread crumbs
1 pound crab meat (optional)

Preheat the oven to 350 degrees.

1. Boil and drain the macaroni following package instructions.
2. Pour butter into the bottom of a 5 or 8 quart casserole dish or Dutch oven.
3. Toss the crab meat with the macaroni.
4. Place 1/3 of the cooked macaroni into the pan.
5. Layer 1/3 of the Cheddar Cheese evenly over the macaroni.
6. Layer 1/2 the remaining cooked macaroni over the first layer of macaroni and Cheddar.
7. Add another layer of sliced Cheddar.
8. Add the remaining cooked macaroni to the pan and top with another layer of Cheddar.
9. Pour the milk over the macaroni and cheese.
10. Top the macaroni and cheese evening with the bread crumbs.

Cover and bake approximately 30 minutes or until the cheese has melted. Uncover and brown for an additional 10 minutes. Serves 5 to 6.