

Dominick's Macaroni and Cheese

INGREDIENTS:

2 lbs uncooked elbow macaroni

3 eggs

*5 lbs **Cabot** cottage cheese*

*5 lbs **Cabot** sharp cheddar shredded*

*3 lbs **Cabot** sour cream*

1 teaspoon cayenne pepper

1 teaspoon paprika

DIRECTIONS:

- 1. Preheat oven to 350 degrees F (175 degrees C). Grease two 9x13 inch baking dish.*
- 2. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to minutes or until al dente; drain.*
- 3. In a large bowl combine cooked pasta, **Cabot** cottage cheese, **Cabot** sour cream, eggs, **Cabot** sharp cheddar cheese and cayenne pepper. Mix well and transfer to prepared dishes. Sprinkle with paprika.*
- 4. Cover loosely with aluminum foil and bake 40 minutes.*

