

OHHH, LORDEE! Style Mac 'n Cheese

Bake @350°

2 cups dried elbow macaroni
1/3 cup grated Cheddar
1/3 cup grated Swiss Cheese
1/3 cup grated Jack Cheese
1/3 cup grated Colby Cheese
1/3 cup grated Muenster Cheese
1/3 cup grated Gouda Cheese
1/2 cup sour cream
4 tablespoons butter, cut into pieces
6 eggs
1/2 teaspoon salt
1/2 teaspoon pepper
1 cup milk
4-8 oz. *OLES - any heat level
Nonstick spray

In a large pot, bring water to a boil. Season water with salt and cook macaroni until al dente, about 10 minutes. Drain pasta and place in a large bowl and while pasta is still hot, add all the cheese. In a separate medium bowl, using a whisk, combine *OLES, sour cream, butter, eggs, salt, pepper, and milk and add to the macaroni mixture. Spray casserole dish with nonstick spray and pour macaroni mixture into the dish. Bake for 30 to 45 minutes or until golden brown. Optional - top with more cheese
*OHHH, LORDEE! Everything Sauce



USES

Scrambled Eggs, Pulled Pork, Chili Salmon, Burgers, Hots, Sausage, Deviled Eggs, Tacos, Nachos, Meatloaf, Baked Beans, Ribs, Steak, Brisket, Mac 'n Cheese, Chicken, Pork, Oysters, BBQ Beef, Cocktail Wieners, Lobster Roll, Meatballs, Ham, Hawaiiin Pizza, Shrimp, Hummus, Sandwiches, Sloppy Joes, and so much more. Only limited by your imagination.

DIPPING

Pizza, Chicken Wings, Egg Rolls, Shrimp, Tortilla Chips, French Fries

TOPPINGS

Meatloaf, Pizza, Mac & Potato Salad,

All our heat levels can be used for marinating, dipping, slathering both on and off the grill.

If you try on anything we haven't listed, please contact us and we will add to the list - thank you for supporting us!

Visit us @ www.ohhhlordee.com
Contact - 585-265-3061