



Category: Best Traditional

Second Place Winner

“BAKED MACARONI AND CHEESE”

Winner: Patricia Altomare –Pelham, NH / #21

BAKED MACARONI AND CHEESE

1 lb. uncooked pasta (medium or large shells good)
3 cups shredded cheddar cheese
1 can (10 3/4 oz.) cream of mushroom soup
3/4 cup mayonnaise
2 (10 3/4 oz.) Campbell's cheddar cheese soup
1 cup buttery crackers, crushed, for topping

- Cook pasta and drain.
- Combine cheese, soups, mayo. Mix with cooked pasta.
- Place in a 13x9x2 greased baking dish.
- Sprinkle on crushed crackers. (optional - drizzle small amt. butter over crackers).
- Bake covered at 350 degrees for 45 minutes. Uncover for another 15 minutes or till bubbly hot and lightly browned.

Note: For the contest at the Holiday Inn, Concord NH, I used Cabot Extra Sharp cheese that I shredded myself. But many times I have used mild-cheddar pre-shredded, and it comes out just as cheesy.

A little about the recipe: This is a recipe for the cook of today who wants it to be good but quick. While the pasta cooks it takes 10 minutes to mix the other ingredients. Men really like this mac & cheese, and I have had children tell me it is better than "Krafts". The recipe was given to me by a friend 8 years ago. She served it at her daughter's bridal shower and it was such a hit, she had many, many requests for the recipe.