

# “Bring A Dish” Macaroni & Cheese



Forgot you offered to bring something to the dinner party? Don't worry! NESCO has you covered with our “Bring a Dish” Macaroni & Cheese. This recipe is easy with a little help from your NESCO Roaster Oven. Simply add ingredients, cover, and bake. Even if you throw it together last minute, it will taste as if has been cooking to golden, cheesy perfection for hours.

## **Your Key Ingredient:**

[NESCO 6 Qt. Roaster Oven](#)

## **Grocery Ingredients:**

12 oz macaroni  
3 Tbsp butter or margarine, divided  
2 Tbsp flour

13 oz evaporated milk

1/4 cup milk

4 cups (1 lb) sharp, processed American Cheese, shredded

14 saltine crackers, crumbled

Dash of pepper

### **Instructions:**

1. Cook macaroni in boiling water according to package directions. Drain.
2. Melt 2 Tbsp butter in saucepan. Blend in flour to form a smooth paste. Gradually stir in 1/4 cup milk and evaporated milk. Stir in cheese and pepper.
3. Pour cooked macaroni into greased **NESCO® 6 Qt. Roaster Oven**. Blend in cheese sauce. Cover and cook at 300°F for 20 minutes, stirring frequently.
4. Melt remaining butter and combine with cracker crumbs. Sprinkle over casserole. Cover and continue to cook at 300°F for 15 to 20 minutes or until done. Serves 8 to 10.