Southern Baked Macaroni and Cheese

Ingredients

- 8 to 10 ounces elbow macaroni
- ½ cup whole milk
- 1 (12-ounce) can evaporated milk
- 2 eggs, lightly beaten
- 1½ teaspoons white pepper
- 1½ teaspoons granulated sugar
- ½ teaspoon salt or to taste
- ½ cup (1 stick) butter, cut into small pieces
- 2 tablespoons sour cream
- ½ pound Velveeta, cut into small chunks
- 8 ounces shredded Colby-Jack cheese or 4 ounces Colby and 4 ounces Monterey Jack
- 4 ounces shredded sharp cheddar cheese
- 1 cup shredded mild cheddar cheese

Directions

1. Preheat oven to 350º. Bring large pot of water to boil and then salt generously. Cook macaroni just shy of package directions, al dente. Drain well and place in 9" by 13" baking dish or pan.
2. In same pasta pot, whisk together whole milk, evaporated milk, eggs, salt, pepper and sugar until combined. Pour mixture over cooked macaroni in pan.
3. Add butter, sour cream, Velveeta, Colby-Jack and sharp cheddar cheeses. Stir to combine well and top evenly with shredded mild cheddar.
4. Bake for 35 to 40 minutes until bubbly and lightly browned on top. Let rest 10 minutes or so before serving. Enjoy!