

Ultimate Macaroni and Cheese

8 oz (1 cup only) Elbow Macaroni
2 cups large curd Cottage Cheese
1 cup Sour Cream ¾ teaspoon Black Pepper
1 Egg, lightly beaten 1 teaspoon Dijon Mustard
2½ cups **Harman's Really-Aged Cheddar Cheese**

Cook macaroni – drain. In a large bowl combine remaining ingredients except for ½ cup of the cheese. Add macaroni, toss mixture well. Turn evenly into buttered 8x8x2 baking dish. Top with remaining cheese and bake uncovered in preheated 400°F oven. Bake 30-35 minutes or until set. If it browns too quickly, cover with foil after 20 minutes of baking. Enjoy.

Note: In this area we serve baked macaroni and cheese topped with stewed tomatoes.

*My mother, Gladys Nelson, loved to read magazines from the New England area. I believe she saw **Harman's Cheese & Country Store** advertised in "Yankee Magazine" back in 1965. Once we tasted your cheese nothing else compared. My daughter, Reverend Nancy Benson-Nicol, is a third generation Harman's Cheese eater. ☺ Congratulations on your 50th anniversary. I hope to visit your store as one of my "fun things to do."*

Recipe from: Nannette Benson-Nicol – Doylestown, Pennsylvania

Mom's Recipe: Macaroni & Cheese

2 cups Elbow Macaroni, cooked
1 cup **Harman's Cheddar Cheese**, or more
3 Eggs
1 cup Milk plus more

Butter 2-quart casserole dish. Layer macaroni and cheese, making sure last layer is cheese. Beat eggs and add 1 cup milk. Pour over layered mixture. Then add more milk to the top of the macaroni. Sprinkle with dots of butter and seasonings you might like, maybe **Mrs. Dash®** or **Uncle Frankie's®** Seasoning. Bake in 350°F oven, 1 hour or until brown on top. *Enjoy!*

Recipe from: Gladys Nelson – Doylestown, Pennsylvania
Customer from 1965 to 2001

Nannette didn't realize this but as we hunted through our boxes of customer letters, we found a recipe that her Mom sent us years ago. Two generations of **Mac & Cheese**, what a great page in our cookbook. – Brenda