Mac-n-Cheese

**Ingredients**
- 1 box of macaroni noodles – ½ will be used of a 1lb box
- 2 cups of milk
- 3 tbsp butter
- 2 tbsp flour
- 1.5 8oz packages of shredded cheese – using Colby Jack today
- Panko bread crumbs
- 1 egg
- Lowry’s seasoned salt
- Garlic, paprika, pepper, cayenne pepper
- Dehydrated onion flakes
- Italian seasoning blend and parsley
- Minced dried bay leaf

**Directions**
- Melt butter in sauce pot, once melted stir in flour in 1 tbsp increments and stir until flour is dissolved
- Slowly stir in 1 cup of milk until roux and milk have blended together to prevent clumping, then add remaining cup of milk
- Heat on medium until starting to steam, stirring occasionally, add spices in desired amounts
- Add small portions of sauce to beaten egg stirring constantly to temper the egg, add back to sauce when up to temp
- When it starts to thicken add about 8 ounces of cheese and mix until melted
- Pour over cooked macaroni and mix in oven safe dish
- Top with more shredded cheese, panko bread crumbs over the cheese, and a little paprika and parsley for color
- Bake at 400°F until bubbly and golden brown on top.