

# Eddie's Baked Macaroni and Cheese

Prep Time: 20 min

Cook Time: 45 min

Serves: 6 to 8 servings

## Ingredients

- ½ pound elbow macaroni ( ½ box)
- 4 tablespoons butter
- 4 tablespoons flour
- 1 tablespoon powdered mustard
- 3 cups milk
- ½ cup yellow onion, finely diced
- 1 bay leaf
- ½ teaspoon hot paprika or cayenne pepper
- 1 large egg
- 12-16 ounces sharp Cheddar, Jack &/or Gruyere combo
- 1 teaspoon kosher salt
- Fresh black pepper

## Topping:

- 3 tablespoons butter
- 1 cup panko bread crumbs

## Directions

Preheat oven to 350 degrees F. In a large pot of boiling, salted water cook the pasta to al dente.

While the pasta is cooking, in a separate pot, melt the butter. Whisk in the flour and mustard and keep it moving for about five minutes. Make sure it's free of lumps. Stir in the milk, onion, bay leaf, and paprika. Simmer for ten minutes and remove the bay leaf.

Temper in the egg. Stir in 3/4 of the cheese. Season with salt and pepper. Fold the macaroni into the mix and pour into a 9x13 casserole dish. Top with remaining cheese.

Melt the butter in a saute pan and toss the bread crumbs to coat. Top the macaroni with the bread crumbs. Bake for 30 minutes. Remove from oven and rest for five minutes before serving.