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# Mia June's Macaroni and Cheese

**Recipe Number:** 77

**Prep time:** 30 minutes

**Cook time:** 1 to 1 ½ hours

**Oven Temp:** 350°

**INGREDIENTS:** 1 ½ lbs of macaroni  
2 lbs of Velveeta cheese, cubed  
1 ½ sticks of butter, cubed  
2 eggs, slightly beaten  
6 oz of cottage cheese  
4 oz of sour cream  
milk to cover

**DIRECTIONS:**

1. Prepare the macaroni in boiling salted water as per directions on the package.
2. Combine the eggs, cottage cheese and sour cream in a large bowl.
3. Add the macaroni and stir together.
4. Add half of the cubed Velveeta cheese and half the butter.
5. Mix well and pour into a buttered 9" X 13" baking pan.
6. Dot the top of the mixture with the remaining butter and Velveeta cheese.
7. Place the baking pan on a rimmed cookie sheet and pour milk over the top of the macaroni and cheese until it reaches halfway up the side of the baking dish.
8. Bake at 350 degrees for 1 ½ hours. The top should be browned and crusty in spots. Cool before cutting.

**TIPS:** This recipe is very forgiving. If you have different amount of dairy products on hand feel free to substitute for the cottage cheese and sour cream, just keep the total amount about equal. And you can use some regular cheese if on hand to replace part of the Velveeta cheese. This freezes beautifully after baking and cooling.

**STORY:** *Thirty three years ago I moved to Omaha when I married my husband, Larry, who is an Omaha native. As a young bride I could cook, a little. My mother, Arlene Becker, taught me four of her "best recipes" to use when I wanted to wow my guests. These were foods she said most people were afraid to make and might be impressed if a young bride could whip them up. And she also gave me sage cooking advice – just READ, carefully read the recipe – she always had told me that "if you can read you can cook."*

*In her younger years my mother-in-law, June Goodbinder, was a very good cook; I was impressed because she had so many of her recipes committed to memory. She is still very good at reading and analyzing a new recipe and discerning if it will be tasty or not. One of her family's favorite recipe is home made macaroni and cheese. Whenever she made it her family appeared appreciative, calm and happy. I wanted to achieve that kind of success for my family also. When I asked her for the recipe I was hoping she would give me card that I could READ and from which I could copy. But, no she started reciting the ingredients and most of the ingredient amounts began with the word "about". So while observing her preparation of the mac and cheese we quantified the recipe amounts. Now, after many years of making this recipe and tweaking it I have finally gotten it to the way we like to eat it. So this is Mia June's Macaroni and Cheese (Mia is the way my son pronounced grandma when he was a baby, so that has become our family term for grandma).*



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