Good Enough 2 Eat

Television about food

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Macaroni Cheese

This is an easy-to-cook version of a very popular meal. Essentially, it's a one pot dish, apart from having to boil the macaroni before hand. As you start, prepare about 1 and half cups of macaroni by boiling it in salty water until ready as directed on the packet. Half fill an oven proof baking dish with full cream milk - or unsweetened condensed milk if you want it creamier. Next, mix 2 eggs and a finely chopped onion into the milk. There's no need to cook the onion before hand. Nothing could be easier than this! Add some salt and pepper to taste followed by a tablespoon of hot pepper sauce and a teaspoon of English mustard. Mix together then stir through a cup of cheese and the macaroni. Smother a good amount of cheese on top and bake in a hot oven until set. This is a simple version of a dish that some cooks have made very complicated. Delicious at any time, hot or cold. Macaroni Cheese like this is definitely good enough to eat!