



Easy Pleasy Mac N Cheesy US Navy Style

Jacob · 29/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

6

Description

I deployed with the US Navy on the USS Enterprise and it was there I had the best mac and cheese of my life. I've spent a number of years trying new recipes to produce the mild, thick, and creamy version we were served. After numerous attempts and fails, I came up with this. It's so simple and just like we got weekly while we were at sea and underway.

Ingredients

- 8 ounces elbow macaroni - 8 ounces processed cheese (such as Velveeta®)
- cubed - 1 (10.75 ounce) can condensed Cheddar cheese soup - 1 cup sour cream - $\frac{1}{4}$ cup freshly shredded Parmesan cheese - $\frac{1}{2}$ cup milk - salt and ground black pepper to taste - $\frac{1}{2}$ cup crushed saltine crackers - 2 tablespoons butter
- melted

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8-inch baking dish. Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling
2. stir in the macaroni
3. and return to a boil. Cook the pasta uncovered
4. stirring occasionally
5. until the pasta has cooked through
6. but is still firm to the bite
7. about 8 minutes. Drain well in a colander set in the sink. Transfer the macaroni to a large bowl
8. and stir in the processed cheese cubes
9. Cheddar cheese soup
10. sour cream
11. Parmesan cheese
12. milk
13. salt
14. and black pepper. Pour into the prepared baking dish. Mix the cracker crumbs with the butter
15. and sprinkle over the casserole. Cover the casserole with aluminum foil. Bake in the preheated oven until bubbling
16. about 30 minutes; remove foil and bake until crumbs are golden brown
17. 5 to 10 more minutes.