

Hunter Thompson  
Junior  
Macaroni & Cheese  
Carson County

### **Colorful Mac & Cheese**

**Ingredients:**

1 ½ cups of uncooked elbow macaroni  
2 cups chopped zucchini  
½ cup chopped onion  
2 T canola oil  
1 can (14 ½ oz) diced tomatoes, drained  
1 can (10 ¾ oz) condensed cheddar cheese soup, undiluted  
2 cups Shredded cheddar cheese  
½ cup of milk  
½ t dried basil  
½ t prepared mustard

**Directions:**

Cook macaroni according to package directions. Meanwhile, in a large saucepan, sauté zucchini and onion in oil until tender. Stir in the tomatoes, soup, cheese, milk, basil and mustard.

Cook, uncovered, over medium heat for 6-7 minutes or until cheese is melted, stirring often.

Drain macaroni; toss with vegetable cheese sauce.

\*\*\*\*\*

Arianna Pena  
Junior  
Macaroni and Cheese  
Collingsworth County

### **Baked Macaroni and Cheese**

**Ingredients:**

2 ½ cups uncooked macaroni  
2 ½ tablespoons flour  
1 & 1/4 teaspoons salt  
Pepper to taste (used about a teaspoon)  
4 tablespoons of margarine  
3 cups shredded cheddar cheese  
1 cup milk

**Instructions:**

Cook pasta until tender, drain. Mix all dry ingredients together, set aside. Spray oven safe bowl or dish with cooking spray. Place half of macaroni inside. Sprinkle half of flour mixture over top and top with half of the margarine, sliced into small slices. Sprinkle 1 ½ cups cheese over. Repeat. Pour milk over all. Cover with foil and bake at 350 degrees for thirty five minutes. Remove foil, bake an additional ten minutes. Serve hot.

Hannah Brown  
Junior  
Macaroni and Cheese  
Dallam County

### **Hannah's Famous Mac & Cheese**

1/4 cup butter  
1/4 cup flour  
1 cup milk  
1 cup half and half  
1/2 cup bacon crumbles  
1 1/2 tablespoons green chilies  
2 cups grated Colby Jack cheese  
Salt and pepper to taste  
1/2 box of spiral noodles  
1/2 container French onions  
1 tablespoon oil  
1/2 cup grated Pepper Jack cheese

Spray 8 x 8 pan with no stick spray. Preheat oven to 350°. Melt butter in saucepan. After butter is melted, whisk in flour a little at a time. Then whisk in milk and half and half a little at a time. After all of both have been added, continually stir over medium heat until sauce thickens enough to coat the back of the spoon, about 8-10 minutes. Add salt and pepper. Then constantly stirring, whisk in cheese a little at a time until cheese is melted. Stir in bacon and green chilies. Set aside. Cook noodles as directed on package adding oil to water. When noodles are done, drain and rinse. Return noodles to pan and gently stir in sauce until noodles are well coated. Pour mixture into prepared pan. Sprinkle Pepper Jack on top then sprinkle French onions. Cook until top is golden brown, about 30 minutes. Let rest 5-10 minutes before serving. ENJOY!

\*\*\*\*\*

Jodee Pigg  
Junior  
Mac and Cheese  
Donley County

### **Layered Mac & Cheese with Ground Beef**

2 Cups uncooked elbow macaroni (8 ounces)  
1 Pound lean ground beef  
1 teaspoon salt  
1/8 teaspoon pepper  
2 Tablespoons butter or margarine  
2 Tablespoons all-purpose flour  
2 Cups milk  
1/2 Cup Progresso chicken broth  
3 Cups shredded cheddar cheese  
1 Cup soft bread crumbs (about 2-3 slices)

Heat oven to 350\* F. Spray 2-quart casserole dish with cooking spray. Cook and drain macaroni as directed on package. Meanwhile in 10-inch skillet, cook beef, ½ teaspoon of the salt and pepper over medium-high heat 5-7 minutes, stirring occasionally, until beef is thoroughly cooked; drain if desired. In 2-quart saucepan, melt butter over medium heat. Stir in flour; cook 1 minute until bubbly. Stir in milk; cook 5-6 minutes until mixture thickens slightly. Stir in broth and remaining ½ teaspoon salt. Remove from heat; stir in cheese. Fold in macaroni. Spoon 1/3 of the macaroni mixture (about 1 1/3 cups) into casserole dish; top with half of the beef (about ½ cup). Layer with another 1/3 of the macaroni mixture, remaining beef and remaining macaroni mixture. Top with the bread crumbs. Bake uncovered 25-30 minutes or until bread crumbs are golden brown.

You can add Swiss cheese and a dash of ground nutmeg in place of cheddar cheese to bring a whole new flavor to this dish. I also like to add some sour cream and can of mushroom soup to add flavor. Penne or rotini pasta can be used in place of the elbow macaroni. Servings: 6

\*\*\*\*\*

Tony Soria  
Junior  
Macaroni and Cheese  
Gray County

### **Easy Cheesy Mac and Cheese Recipe**

#### **Ingredients:**

8 ounces of dried elbow macaroni

1½ cup of cheddar cheese

6 ounces of cottage cheese

Dash of salt and pepper

8 ounces of sour cream

½ cup of parmesan cheese

1 cup of bread crumbs

2 ounces of butter, melted

#### **Instructions:**

Preheat oven to 350 degrees - grease a casserole baking dish (ie. 8x8). Cook pasta according to the instructions on the box. In a large bowl mix together all the ingredients including the cooked pasta (except the butter and bread crumbs). Once the mixture is completely mixed together, place in the casserole dish. In a small bowl mix the bread crumbs and melted butter together. Sprinkle on top the macaroni and cheese. Bake uncovered for 30 minutes. Enjoy!

\*\*\*\*\*

Maggie Cook  
Junior  
Macaroni and Cheese  
Hall County

### **Bacon Mac n Cheese**

#### **Ingredients:**

2 cups elbow macaroni

2 eggs

1 1/2 c. evaporated milk

4 T. butter, melted

1 pound shredded sharp cheddar cheese

10 strips cooked bacon, chopped

Pre heat oven to 325 degrees F. Prepare elbow macaroni according to package directions and rinse in cold water to stop the cooking process. Whisk together eggs, evaporated milk, and melted butter. Stir in 3/4 of the shredded cheese, cooked bacon, and all the cooked pasta. Pour into a greased pan and top with remaining cheese. Bake until cheese is golden and bubbly, about 30 minutes.

\*\*\*\*\*

Kenzie English  
Junior  
Macaroni and Cheese  
Hemphill County

### **Macaroni Surprise**

Serves approximately 5-6 people

#### **Ingredients:**

1 box Macaroni and Cheese mix  
1 (12oz.) package frozen, steamable green peas  
1 can tuna; drained  
4 Tablespoons butter; cubed  
¼ cup milk

#### **Directions:**

Prepare macaroni and cheese according to package directions. Drain tuna and add to prepared macaroni and cheese. Steam peas in microwave according to package directions. Measure out one cup and add to macaroni and cheese and tuna. Stir and serve. Refrigerate leftovers.

\*\*\*\*\*

Alleyah Kennedy  
Junior  
Macaroni and Cheese  
Hutchinson County

### **Chobani Mac N Cheese**

8 Oz. macaroni, penne or farfalle pasta	6 oz. part skim cheddar cheese, grated
4 ½ Tbs. butter	¼ c. part skim mozzarella cheese, grated
1/3 c. flour	2 T. grated parmesan cheese
½ medium onion, chopped	¼ c. +1 Tbs. Chobani plain yogurt
1 c. nonfat milk	Liberal dash salt and pepper
½ c. Chobani plain yogurt	1 Tbs. chili powder
¼ c. Panko bread crumbs	

1. Preheat oven to 350 degrees F. Grease a 3 quart baking dish with nonstick cooking spray and set aside. Bring water to a boil in a large pan and cook pasta according to directions to al dente. Take off burner, rinse and set aside.

2. In a large pan, heat ½ T. butter. Add onions and cook on medium heat until just translucent about 3-4 minutes. Remove from pan and set aside. In the same pan, heat remaining butter; add flour and cook about 2 minutes. Slowly whisk in milk and ½ cup yogurt until mixture is thick. Remove from heat and stir in cheddar, mozzarella, and 1 T. parmesan cheese; stir in remaining ¼ cup plus 1 T chobani yogurt. Mix well. Add salt and pepper to taste; add chili powder. Mix onions, pasta and sauce together.

3. Pour mixture into the prepared baking dish. Sprinkle with bread crumbs and parmesan cheese. Bake for 30-35 minutes, or until cheese is bubbly and bread have browned.

Zowie Watt  
Junior  
Macaroni and Cheese  
Oldham County

### **Grilled Mac and Cheese Sandwich**

2 slices bread of your choice  
4 slices American or Cheddar cheese  
1 tablespoon butter  
¾ cups leftover Macaroni and Cheese

Over medium heat, warm leftover mac and cheese in a small nonstick skillet. Once warm (about 3-4 minutes), shape mac and cheese into a square about the size of the bread and top with 2 slices of cheese. Turn off heat. Butter 2 slices of bread and place both slices butter side down in another skillet over medium heat. Top one of the bread slices with 2 slices of cheese. When lightly browned turn off heat. Use spatula to transfer mac and cheese square onto cheese covered bread in the skillet. Cover with the other bread slice, toasted side up. Gently press together with spatula and place onto a plate. Serve immediately.

\*\*\*\*\*

Abby Albracht  
Junior  
Macaroni and Cheese  
Potter County

### **Macaroni & Cheese**

Salt  
1 box pasta  
3 cups Colby jack cheese  
12 oz. Velveeta  
1 ½ cups half and half  
Salt & Pepper  
3 Tbsp. butter  
2 cups corn flakes

Directions:

Combine ingredients into a pan and bake in oven at 350 degrees for 20 minutes.

\*\*\*\*\*

Cooper Hale  
Junior  
Macaroni and Cheese  
Roberts County

### **Mac 'N' Cheese**

1 pound cooked noodles of your choice  
1/2 block Velveeta cheese, melted  
1/2 cup milk  
6 ounces cooked bacon, crumbled  
1 teaspoon paprika

Boil noodles until done. Melt together Velveeta and milk. Mix together cheese mixture and noodles into baking dish. Sprinkle cooked bacon on top and bake at 350 degrees Fahrenheit for 20-25 minutes. Sprinkle paprika on top while hot. Yields: 6 -1/2 cup servings

Max Engelbrecht  
Junior  
Macaroni and Cheese  
Sherman County

### Golden Macaroni and Cheese

1 (8 ounce) package rice pasta  
¼ cup all-purpose flour  
1 teaspoon onion salt  
2 cups milk  
4½ cups (18 ounces) shredded sharp Cheddar cheese, divided  
1 cup soft breadcrumbs (4 sandwich bread slices, crusts removed)  
¼ cup butter or margarine, melted  
Garnish: pepper

Preheat oven to 350°. Cook pasta according to package directions; drain well. Combine flour and onion salt in a large bowl; gradually whisk in milk until blended. Stir in 3½ cups cheese and pasta. Pour mixture into a lightly greased 13x9-inch baking dish or 2 (11-inch) oval baking dishes. Sprinkle with breadcrumbs and remaining 1 cup cheese; drizzle with melted butter. Bake, uncovered, at 350° for 45 minutes or until golden. Garnish with pepper, if desired.

\*\*\*\*\*

Marshal Meininger  
Junior  
Mac & Cheese  
Wheeler County

### One Pot Chili Mac and Cheese

#### Ingredients

1 tablespoon olive oil  
2 cloves garlic, minced  
1 onion, diced  
8 ounces ground beef  
4 cups chicken broth  
1 (14.5 ounce) can diced tomatoes  
¾ cup canned white kidney beans, drained and rinsed  
¾ cup canned kidney beans, drained and rinsed  
2 teaspoons chili powder  
1 ½ teaspoon cumin  
Kosher salt and freshly ground black pepper  
10 ounces uncooked elbow pasta  
¾ cup shredded cheddar cheese  
2 tablespoons chopped fresh parsley leaves (optional)

#### Directions:

Heat olive oil in a large skillet over medium high heat. Add garlic, onion and ground beef, and cook until browned, and 3 to 5 minutes, making sure to crumble the beef as it cooks; drain excess fat. Stir in chicken broth, tomatoes, beans, chili powder and cumin; season with salt and pepper to taste. Bring to a simmer and stir in pasta, cover and simmer until pasta is cooked through, about 13 to 15 minutes. Remove from heat. Top with Cheese and cover until melted, about 2 minutes. Serve immediately, garnished with parsley, if desired.

Serves: 4 to 6      Serving Size: 1 ½ cups