



Macaroni and Cheese / Makaroni Gratinen

Servings: 6 to 8

Ingredients:

- 4 cups ziti
- 1 ½ teaspoon salt
- 1 tablespoon vegetable oil
- ½ large onion, minced
- 2 eggs, beaten
- ¾ cup evaporated milk
- 1 cup mayonnaise
- 2 tablespoons vegetable oil
- 2 tablespoons ketchup
- 1 cup plus 1 tablespoon grated cheese

Directions:

Preheat oven to 350°F.

Boil ziti in 8 cups water with 1 teaspoon salt for 10 to 12 minutes or until al dente. Rinse pasta in cold water to stop cooking process.

Add eggs, onions, milk, mayonnaise, oil ketchup and ½ teaspoon salt. Mix in 1 cup grated cheese. Put in an 8x8-inch heat proof glass baking pan and sprinkle with 1 tablespoon of grated cheese on top. Bake for 1 hour or until top is golden brown. Allow to cool 15 to 20 minutes before serving.

This dish is usually served on Sundays or on special occasions as a side dish.