

Stove Top Mac & Cheese

- 1/2 pound elbow macaroni
- 4 tablespoons butter
- 2 eggs
- 6 ounces ~~evaporated~~ milk
- 1/2 teaspoon hot sauce
- 1 teaspoon kosher salt
- Fresh black pepper
- 3/4 teaspoon dry mustard
- 10 ounces sharp cheddar, shredded

In a large pot of boiling, salted water cook the pasta to al dente and drain. Return to the pot and melt in the butter. Toss to coat. Whisk together the eggs, milk, hot sauce, salt, pepper, and mustard. Stir into the pasta and add the cheese. Over low heat continue to stir for 3 minutes or until creamy.