

## Old-Fashioned Baked Macaroni and Cheese

Serves 6

250 grams elbow macaroni  
250 grams Shredded cheddar  
28 ounce can diced tomatoes  
1 tsp. Sugar  
1/2 tsp. Summer savory  
1/2 tsp. salt  
1/4 tsp. Pepper  
1 tsp. worcestershire sauce  
2 eggs, beaten  
1 cup Milk

Cook macaroni until tender but firm. Do not overcook. Drain and transfer to a greased 12 cup casserole. 2. Drain 3/4 cups of the juice from the tomatoes and discard. Pour tomatoes and remaining juice into bowl; Chop tomatoes. Stir in half of the shredded cheese , sugar, savory, salt, pepper, and worcestershire sauce; pour over macaroni and mix well. Top with remaining cheese. 3. In a small bowl, blend eggs with milk; pour over cheese covered macaroni. DO NOT stir. Bake at 350°F for 40 minutes until top is golden.

