

Mac N Cheese (a combination of the Cook's Illustrated version and Tabby Rappolt's version)

- 12oz can evaporated milk
- 8oz can tomato sauce
- 16oz water
- 12oz pasta, elbows or shells preferred
- 1 tbsp corn starch
- 1 tbsp Worcestershire sauce
- 1/2 tsp garlic powder
- 8oz shredded cheese (mix of cheddar and provolone, Swiss or Italian mix preferred)

1. Combine 8oz of the evaporated milk with the tomato sauce and water in a deep sauce pan and add pasta.
2. Boil on medium high for 8-10 minutes until pasta is tender, stirring frequently.
3. Mix together remaining milk, cornstarch, Worcestershire sauce and garlic powder.
4. Add to pasta mix and cook for 1 more minute stirring constantly.
5. Remove from heat and stir in cheese, add water if too thick.

Serve immediately. Makes 6 servings.