

## **The Lady And Sons Macaroni and Cheese *serves 6-8***

Cook 1 box (16oz) elbow macaroni noodles in large pot with 1 TBS salt.

Slightly over-cook the pasta. Drain thoroughly and pour into a large mixing bowl.

Grate 12oz of sharp cheddar cheese and cut up another 4oz into 1/2 inch cubes and mix with the pasta.

Add 1/2 cup sour cream, 3 TBS butter, 1 cup evaporated milk and 4oz of cream cheese. Stir well! After mixture has cooled a little, add 3 beaten eggs and stir.

Generously coat a 9x13 baking pan with a non-stick spray or butter.

Pour mixture into your pan and bake at 350° for 45 minutes. (Stir mixture at 25 minutes)

Top with a little more grated cheese and bake for another 5 minutes.

## **Aunt Peggy's Cucumber Salad *serves 2-4***

Trim the ends off 2 cucumbers, score them with a fork.

Cut the cucumbers into 1/8" slices. Cut 1/2 of a Vidalia onion into thin slices. Add to a serving bowl.

Add a few sprigs of minced fresh dill. Toss the salad with and 1/2 cup apple cider or white vinegar.

Add a teaspoon of sugar then salt and pepper to taste. Should be made at the last minute to stay crisp!

## **No Cook Banana Pudding *serves 6-10***

Mix 2 cups whipping cream with 1/2 cup confectioners' sugar in a chilled bowl!

Mix until light and fluffy.

In another bowl, mix 8oz of cream cheese with 14oz sweetened condensed milk.

Add one 5.5oz package of instant vanilla pudding and 2 cups milk.

Mix until smooth.

Fold the whipping cream into the custard mix.

In a large serving dish, arrange 1 row of chessmen cookies.

Cover this with a layer of custard and then a layer of sliced bananas.

Repeat these steps and finish off with a final layer of the cookies!