

CROCK POT

MAC & CHEESE

Ingredients

- 1 pound elbow pasta uncooked
- 2-1/2 cups whole milk
- 12 ounces evaporated milk
- 3 cups sharp cheddar cheese, shredded or cubed
- 1 cup mild cheddar cheese, shredded or cubed
- 1 cup American cheese, sliced or cubed
- 1 teaspoon salt
- 1/2 tsp black pepper
- 1/4 tsp garlic powder
- 4 tablespoons butter, cubed

Directions

1. Spray a 6-quart crock pot with non-stick cooking spray.
2. Add the following ingredients to your crock pot: uncooked pasta, evaporated milk, whole milk, cheeses, salt, pepper, and garlic powder. Stir all together.
3. Place in cubed butter.
4. Cover with lid and cook on low heat for 1 hour. Stir and cook for 1 more hour.
5. Let it sit for a few minutes to thicken.

TIPS: Add different cheese flavors or even cream cheese to make this a favorite for your family. You can even add some Dijon Mustard!