



Slow Cooked Mac and Cheese

Description

Ingredients :

- 16 ounces al dente elbow macaroni
- 1/2 teaspoon black pepper
- 6 tablespoons of butter
- 1 (12 ounce) evaporated milk
- 2 1/2 cups whole milk
- 1 (16 ounce) pkg of sharp cheddar (reserve 1/2 cup)
- 8 ounces of Velveeta
- 8 ounces cream cheese

Instructions :

1. Mix all the ingredients in the slow cooker, and cook for 3-4 hours.
2. Pour over the remaining cheese, cover and let melt.
3. Slow cooker temperature may vary. Mine took about the entire 3 hours.
4. My mom said hers only takes one.
5. Keep an eye on it, and if it's all melted and mixed, you can change it to the hot setting.

Category

1. Crockpot Recipes

Date Created

13/11/2024

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