

Betty's Slow Cooker Mac 'n Cheese



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In this video, Betty demonstrates how to make Slow Cooker Mac 'N Cheese. This is a tangy, cheesy version of macaroni and cheese that gets its intense flavor from slow cooking.

Ingredients:

8 ounces uncooked macaroni
1 teaspoon salt
1 ½ cups finely shredded cheddar cheese
8 ounces sour cream
10.75 ounce can cheddar cheese soup (undiluted)
1 cup milk

Add 1 teaspoon salt to large pot of boiling water. Add 8 ounces uncooked macaroni and cook until al dente (still chewy). Drain and place in slow cooker. Stir in 1 ½ cups finely shredded cheddar cheese, 8 ounces sour cream, and 10.75 ounce can cheddar cheese soup. Place lid on slow cooker and cook on LOW for a total of 2 hours. After 1 hour, stir 1 cup milk into macaroni and cheese, replace lid, and continue to cook for the second hour. Serve while hot. You may turn off your slow cooker, and the macaroni and cheese will stay hot for a few hours. This is a great recipe for those of you who have limited cooking facilities and are interested in recipes that are easy, economical, and tasty—college students, for example! I hope you enjoy the recipe! --Betty :)