

Uncooked Macaroni Crock Pot Mac and Cheese

Prep time - 5 mins

Cook time - 2 hours 20 mins

Total time - 2 hours 25 mins

Ingredients

- 1 cup *uncooked* macaroni
- 2 cups milk
- ½ tsp salt
- ½ tsp dry mustard
- ¼ tsp black pepper
- ¼ tsp garlic powder
- ¼ tsp paprika
- 1 tbs butter
- 1 cup Cheese of your choice. I used sharp cheddar



Instructions

1. Dump 2 cups milk, 1 cup standard (not whole wheat or other non-standard) macaroni, ½ t dry mustard, ½ t salt, ¼ t each of pepper, garlic powder and paprika, and 1 T butter into a smallish slow cooker. I used a 3.5 qt one. Mix well.
2. Cook on low. Stir well at 1 hour into the cooking. Cook another hour or so until pasta is al dente. Slow cookers vary some your time may vary some. **DO NOT COOK BY TIME ONLY HERE.**
3. When the pasta is al dente, drain any free fluid, add 1 cup of shredded cheese. I used sharp cheddar this time. Mix very well.
4. Continue on low until cooked to your taste. About 5-15 minutes.

Notes

Great taste, wonderful creamy texture in the easiest creamiest slow cooker mac and cheese you will ever see. You do not need to pre-cook the macaroni, you just have to do it right.

First the heat. This must be done on low. This is NOT a recipe you should cook on high and cut the time in half. The cheese will be more likely to separate some and the macaroni will either be over or under cooked.

Second. American made shredded cheese that we all buy does not like long or high heat. It is more waxy then block cheese and it just wont take it. I'm sure a better cheese like a block of Cabot would do better but are you going for a \$10 cheese for this? So the cheese should not cooked for long periods. Put it in near the end and let it melt and deliver its creamy goodness.

Third, a little fat is needed. I have only fat free milk usually. So since I was using that, I added a tablespoon of butter. That is enough fat to equal just over 2% milk. So if you use whole or 2% milk, you may not need the butter but I would keep it for taste. Or even leave it out with 0% for health

reasons but the texture will suffer a little.

Feel free to vary the cheese type and spices to your taste. This is a “Crock Pot for Two” recipe. A double recipe would still be fine in my 3.5 qt. cooker or use a large crock pot for larger batches.

Update Feb. 9, 2013: Many are having issues (and many are not) with liquid being left at the point of the pasta being al dente. My initial cookings had almost no liquid at this point. The variations could be due to the cooker or the pasta. While cookers vary a lot, I have corrected for that by picking the al dente point, not a specific time. The pasta is the remaining issue and I believe is the trouble maker here. I have adjusted the recipe to eliminate this extra liquid at the al dente point. Don’t drain it in a strainer, just remove any free standing liquid, the liquid on the pasta should be enough.

Update August 26, 2013: It has been suggested to have a specific warning about type of pasta. Since the comment are getting a bit long, it is a good idea. Many failures seem to be related to whole wheat or other non-standard pasta. I don’t believe these non-standard pastas are a good idea in this recipe. If you have made this with a non-standard pasta and did well, please post the brand and any specific modifications you did.

Author: Dan Mikesell

Recipe type: Comfort Food, Crock Pot

Cuisine: American

Serves: 4 small servings or 2 large

Recipe by 101 Cooking For Two at <http://www.101cookingfortwo.com/easiest-and-greatest-crock-pot-creamy/>

Slow Cooker Macaroni and Cheese

Ingredients:

12 ounces uncooked elbow macaroni
4 tablespoons butter, cut into cubes
1 can (12 ounces) evaporated milk
1½ cups half & half
3 cups (12 ounces) shredded sharp cheddar cheese
8 ounces Velveeta cheese, cut into cubes
¼ teaspoon salt
¼ teaspoon pepper

Directions:

1. Spray 3½ to 4-quart slow cooker with cooking spray. Cook the pasta to al dente and drain. Place the macaroni in the slow cooker, immediately add the butter and stir until melted.
2. Add the evaporated milk, half & half, 2½ cups of the cheddar cheese, the Velveeta, salt and pepper; stir to blend well.
3. Cover and cook on low for 2 to 3 hours (if you have a larger slow cooker, decrease the cooking time). During the last 15 minutes of cooking, sprinkle with the remaining ½ cup of cheddar cheese. Once done, turn the slow cooker setting to warm until ready to serve. Leftovers can be stored in an airtight container in the refrigerator for up to 4 days.