

Crockpot Macaroni and Cheese

(Adapted from Home Cooking with Trisha Yearwood)

8 ounces elbow macaroni, cooked

1 12-ounce can evaporated milk

1 ½ cup cups whole milk

2 large eggs, beaten

¼ cup (½ stick) butter, melted

1 teaspoon salt

2 10-ounce bricks sharp cheddar cheese, grated (about 5 cups)

Dash of paprika

In a large 4 quart crock pot sprayed with cooking spray, mix the macaroni, milks, eggs, butter, salt, pepper and all but ½ cup of the grated cheese. Sprinkle the reserved cheese over the top of the mixture and then sprinkle with paprika. Cook on low heat for 3 hours and 15 minutes. Turn off the crockpot, stir the mixture, and serve hot.