

Slow Cooker Mac and Cheese

From the Kitchen of [Deep South Dish](#)

INGREDIENTS

- 1 pound elbow macaroni
- 1 teaspoon salt, for the boiling water
- 1/2 stick unsalted butter, melted
- 2 cups freshly shredded sharp cheddar cheese
- 2 cups freshly shredded Monterey Jack cheese
- 1 (12-ounce) can evaporated milk
- 2 cups half-and-half or whole milk
- 1/2-pound processed American cheese (original Velveeta brand suggested), cut into cubes
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly cracked black pepper
- 1/4 teaspoon Creole or Cajun seasoning, optional

INSTRUCTIONS

1. Butter a 4 to 6-quart slow cooker. Boil macaroni stovetop with 1 teaspoon of salt and cook to al dente (the lower of the recommended time) according to package directions; drain.
2. While the pasta is cooking, shred and mix the cheeses together and set aside 1 cup.
3. Combine the evaporated milk and half and half or milk and warm on the stovetop or microwave.
4. Transfer cooked macaroni to slow cooker and turn cooker to high. Stir in melted butter until pasta is coated.
5. Add the remaining shredded cheese to the warm milk and pour over macaroni.
6. Stir in the Velveeta, salt, pepper and Creole or Cajun seasoning, if using; taste and adjust.
7. Cover, switch cooker to low and cook on low for 2 to 2-1/2 hours, stirring a few times.
8. During the last 15 minutes of cooking, top with reserved cup of shredded cheddar cheese.
9. Turn slow cooker to warm and hold until ready to serve.

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