



# Cumberland Valley Boys Soccer Booster Club

## Crock Pot Mac and Cheese Recipe

- 1 lb box of pasta of choice, cooked (corkscrew types such as cavatappi work well)
- 2 T vegetable oil
- 1 can evaporated milk
- 1 cup milk
- 1 t salt
- 16 oz Velveeta cheese (cut into chunks) -- OR -- 4 cups shredded cheddar -- OR -- a combo of the two cheeses
- ¼ cup melted butter

Toss cooked (al-dente) macaroni in oil. Mix other ingredients and place mixture in a greased crock pot. Cover and cook on LOW until cheese melts completely and sauce thickens - 1 ½ - 2 hours. Stir occasionally to combine as the cheese melts.

Don't forget to use a crock pot liner for easy clean up (and eliminates the need to grease the crock pot).