

Ingredients for Crock Pot Mac n Cheese:

- 1 pound macaroni
- 5 cups milk
- 2 eggs
- 4 cups shredded cheese of your choice
- 2 tsp. soy sauce
- 2 tsp. mustard (optional)



Notes: Makes 10-12 servings. Because all crock pots vary in size, construction and heating temperatures, cooking times may vary. As you'll see in the video, I didn't care for the addition of dijon mustard in this recipe, it was an experiment based on so many Macaroni and Cheese recipes I've read.

Directions:

- 1) Brush or spray the inside of the crock with cooking spray.
- 2) Crack eggs into crock pot and whisk.
- 3) Add mustard (if desired) and soy sauce. Whisk again.
- 4) Add milk and half the shredded cheese.
- 5) Add uncooked macaroni.
- 6) Stir in remaining cheese and milk.
- 7) Cover and cook on low for 3.5 hours or high 2.5 hours, stirring once every hour.
- 8) Share and enjoy.

Tip: For something extra delicious, spoon into an oven safe dish and top with a mixture of panko and shredded cheese. Broil until crisp and golden. For added instruction and entertainment, watch the Crock Pot Mac N Cheese video.