

Macaroni and Cheese (Slow Cooker)

Family Circle Magazine

Servings: 8

Preparation Time: 15 minutes

Cook time: 4 hours

10 ounces (about 2 1/4 cups) dry elbow macaroni
1 cup shredded cheddar cheese
1 cup shredded Gruyere cheese
8 ounces American cheese, thinly sliced and roughly chopped
1 1/2 cups milk
1 can (12 oz) evaporated milk
1 1/2 teaspoons Worcestershire sauce
3/4 teaspoon dry mustard
1/4 teaspoon salt
1/4 teaspoon black pepper
1 tablespoon unsalted butter
1/2 cup panko bread crumbs

Coat inside of slow cooker bowl with nonstick cooking spray.

Combine macaroni, cheddar, Gruyere, and American cheeses, milk and evaporated milk in slow cooker bowl; stir well and cover; cook on HIGH for 3 hours or LOW for 4 hours.

When there is 30 minutes cook time remaining, stir in Worcestershire, mustard, salt and pepper.

Melt butter in a small nonstick skillet over medium-high heat. Stir in panko and cook, stirring often, for 2 minutes or until toasted and golden. Sprinkle over macaroni and cheese and serve immediately.

Per Serving (excluding unknown items): 248 Calories; 19g Fat (68.4% calories from fat); 14g Protein; 6g Carbohydrate; trace Dietary Fiber; 61mg Cholesterol; 625mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 3 Fat; 0 Other Carbohydrates.