

Team Smith Favorite RECIPES

TITLE

*Crack Pot
Mac and Cheese*

PREP TIME

10 Minutes

TOTAL TIME

3 Hours and 10 minutes

INGREDIENTS

1 1/2 cups milk
1 (12 ounce) can evaporated
milk (evaporated milk keeps the egg and
milk from curdling)
1/4 cup (1/2 stick) unsalted butter,
melted, cooled to room temp
3 large eggs
1/2 teaspoon salt
3 cups shredded Italian blend cheese
1/2 pound cellentani or mini penne
tubes, par cooked and drained
(this means cook them for about five minutes
until tender but not completely cooked)
Freshly ground black pepper to taste
1/2 cup grated Parmesan cheese



DIRECTIONS

Spray the inside of your slow-cooker with cooking spray. Combine milk, evaporated milk, eggs, butter, and salt in slow-cooker and whisk until smooth. Add the shredded Italian cheese (not the Parmesan) and pasta, sprinkle with black pepper. Stir gently with a spatula to coat evenly. Sprinkle the Parmesan cheese on top. Cover and cook on HIGH for 30 minutes. After 30 minutes, reduce the temperature to LOW and cook for 2 to 2 1/2 hours, until custard is set in the center and the pasta is tender. The macaroni and cheese may sit in the cooker on the keep warm setting for 30 minutes before serving.

(Optional) Sauté some bread crumbs with olive oil and sprinkled them over the top to make it a little fancier.



RECIPE SUBMITTED BY:

Christie Viso

Courtesy of: keyingredient.com



Happy Thanksgiving!


TEAM SMITH
1 in Client Referrals!
Team Smith w/ eXp Realty
4626 Sherwood Common Blvd., Suite 404,
Baton Rouge, LA 70816
225.953.8889
www.TeamSmithSells225.com

 BEST OF ZILLOW



Licensed by Louisiana Real Estate Commission