

# Crockpot Macaroni and Cheese

## Ingredients

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8 oz Sharp Cheddar (shredded)  
4 oz Monterey Jack (shredded)  
1 1/2 oz Parmesan (shredded)  
24 oz Evaporated Milk  
1 3/4 c Whole Milk  
1/3 c Sour Cream  
1 T Dijon Mustard  
1 T Salt (plus 1 teaspoon)  
1/2 t Ground Black Pepper  
1/2 t Cayenne (plus 1/8 teaspoon)  
1 lb Elbow Macaroni  
2 T Unsalted Butter  
1/4 t Dried Thyme  
2/3 c Panko  
3 T Parsley (minced)

## Instructions

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1. In a medium bowl, toss the 3 cheeses until combined. Reserve 1/2 cup of the grated cheese and set aside. Lightly coat the inside of a 6-quart slow cooker with nonstick spray.
2. In the slow cooker add the evaporated milk, whole milk, sour cream, mustard, 1 tablespoon of salt and 1/2 teaspoon each of black pepper and 1/2 teaspoon cayenne; whisk to combine.
3. Add the pasta and stir to coat. Add the remaining cheese to the slow cooker; stir until just combined. Cover and cook on low for 2 hours.
4. Meanwhile, in a medium skillet, melt the butter over moderate heat. Add the thyme, breadcrumbs, 1 teaspoon of salt and 1/8 teaspoon of cayenne, and cook, stirring occasionally, until the crumbs are golden brown and fragrant, about 6 minutes. Remove

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from the heat and stir in the parsley.

5. Uncover the slow cooker, stir the mixture and top with the reserved 1/2 cup of grated cheese. Cover and cook on low until the cheese is melted and the sauce is thickened, 10 to 15 minutes longer. Top with the seasoned breadcrumbs and serve immediately.