

Mrs. Willson's Homeroom Mac & Cheese Challenge



*all pictures are of our own mac & cheese and ingredients

Title:

Garlic Mac & Cheese

Ingredients

- 16 ounce box elbow macaroni
- 4 Tablespoons salted butter, cubed
- 12 ounce can evaporated milk
- 1 ½ cups half & half
- 3 cups total shredded Extra Sharp Cheddar cheese
(2 1/2 cups for in the mac & cheese and 1/2 cup melted on top of mac & cheese)
- 1 cup American cheese
- ½ teaspoon garlic salt (secret ingredient)
- ¼ teaspoon pepper

Slow cooker recipe



Instructions

1. Cook the pasta according to the package directions until al dente.
2. Use the butter to "grease" the slow cooker.
3. Put the cooked macaroni into the slow cooker.
4. Pour in evaporated milk, half & half, 2 ½ cups shredded extra sharp cheddar cheese, American cheese, salt, and pepper.
5. Stir all ingredients together.
6. Cover and cook on low for 1 ½ to 2 hours until all cheese is melted and it looks smooth. Stirring it occasionally while it cooks helps it to cook.
7. During the last 15 minutes of cooking, top with the remaining cup of shredded cheddar cheese.
8. Cover the mixture and allow the cheese to melt on top.
9. Once done, turn the slow cooker to the warm setting until ready to serve. When done serving, the mac & cheese can be kept in the refrigerator and warmed up for leftovers. The leftovers are delicious.

Marketing Slogan: "Grab yourself a spoon and eat with me!"

I Love Mac & Cheese video: https://youtu.be/AEKW_b3V47c



Lyrics to the tune of
"I Love Rock & Roll":

I love mac & cheese.

Add a little garlic salt to it, baby!

I love mac & cheese.

*Grab yourself a spoon and eat with
me!*



Photos: