

# MACARONI AND CHEESE WITH RUSTLIN' ROB'S QUESO COMPLETO IN A SLOW COOKER

Adapted from Paula Deen Crock Pot Macaroni and Cheese

PREP TIME: 15 MINS

TOTAL TIME: 2 HRS. 45 MINS

SERVINGS: 4-6

## INGREDIENTS

2 - CUPS UNCOOKED ELBOW MACARONI

4 - TBSP BUTTER

2 1/2 - CUPS GRATED SHARP CHEDDAR CHEESE (I USED BOAR'S HEAD WHITE SHARP CHEDDAR  
(melts better if you grate your own from a block of cheese))

3 - EGGS (OPTIONAL: CAN BE OMITTED)

1/2 - CUP SOUR CREAM

1 - 12 OZ . JAR [RUSTLIN' ROB'S QUESO COMPLETO](#)

1/2 - TSP SALT

1-2 - CUPS WHOLE MILK, IF ADDING EGGS IT WILL BE THICKER

1/2 - TSP DRY MUSTARD

1/2 - TSP BLACK PEPPER

2 - CANS HOT DICED GREEN CHILI'S

2 - CUPS GRATED MONTEREY JACK CHEESE FOR TOP, MELTS BETTER IF GRATED FROM A BLOCK OF CHEESE

## DIRECTIONS

1. Boil the macaroni in water for six minutes. Drain
2. In a medium saucepan, mix butter and cheese. Stir until cheese melts.
3. Spray inside of slow cooker with cooking spray.
4. In slow cooker, combine cheese mixture and add the eggs (optional), sour cream, queso, salt, milk, mustard, pepper, and green chili's. Add the drained macaroni and stir again.
5. Cook on low for 2 1/2 hours, stirring occasionally.
6. Add grated monterey jack cheese to top at end until melted.

