



# THE ULTIMATE CROCK-POT CHALLENGE

**WEEKLY WINNER  
LAURI BROWNSON**

## **SMOKED BACON MAC N' CHEESE**

### **INGREDIENTS**

- 1 POUND UNCOOKED ELBOW MACARONI
- 2 1/2 CUPS WHOLE MILK
- 12 OZ CAN EVAPORATED MILK
- 8 OZ BLOCK CREAM CHEESE
- 1/4 CUP BUTTER, CUBED
- 8 OZ FRESHLY GRATED CHEDDAR CHEESE
- 8 OZ FRESHLY GRATED MONTEREY JACK CHEESE
- 8 OZ FRESHLY GRATED SHARP CHEDDAR CHEESE
- 12 OZ PACKED OF SMOKED BACON, COOKED AND CRUMBLED
- 1 TSP MINCED GARLIC
- 1 TSP MINCED ONION
- 1 TSP SALT
- 1/2 TSP SMOKED PAPRIKA
- 1/2 TSP FINE GROUND PEPPER
- 3 EGG YOLKS

### **COOKING INSTRUCTIONS**

1. WHISK TOGETHER EVAPORATED MILK, MILK, GARLIC, ONION, SALT, PEPPER, PAPRIKA AND EGG YOLKS IN A MEDIUM MIXING BOWL.
2. IN A LINED OR GREASED SLOW-COOKER, ADD MACARONI AND TOP WITH CUBED BUTTER, SHREDDED CHEESES AND CREAM CHEESE.
3. POUR MILK MIXTURE OVER PASTA AND CHEESE. MAKE SURE MACARONI IS COVERED BY MILK MIXTURE AS BEST AS POSSIBLE.
4. SPRINKLE CRUMBLED BACON OVER TOP OF MIXTURE.
5. COOK ON LOW FOR 2 HOURS. AT ONE-HOUR MARK, STIR WELL TO PREVENT CLUMPING.
6. COOK FOR AN ADDITION 30-60 MINUTES, OR UNTIL LIQUID IS ABSORBED AND PASTA REACHES DESIRED DONENESS.