



## **Macaroni and Cheese** with Rustlin' Rob's Queso Completo in a slow cooker

Adapted from Paula Deen Crock Pot Macaroni and Cheese

HEAT LEVEL: MILD

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 of whole milk, if adding eggs it will be thicker

1/2 – Tsp. dry mustard

1/2 – Tsp. black pepper

2 – Cans of hot diced green chilies

2 –Cups grated Monterey jack cheese for the 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 chilies. 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.