

Crock Pot Macaroni and Cheese

- 2 cups uncooked elbow macaroni
- 4 tablespoons butter
- 2 1/2 cups grated sharp cheddar cheese
- 3 eggs (I omitted the eggs)
- 1/2 cup sour cream 1/2 teaspoon salt
- 1 cup whole milk
- 1/2 teaspoon dry mustard
- 1/2 teaspoon black pepper
- 1 (10 3/4 ounce) can condensed cheddar cheese soup



Directions:

1. Boil the macaroni in water for six minutes. Drain.
2. In a medium saucepan, mix butter and cheese. Stir until the cheese melts.
3. In slow cooker, combine cheese mixture and add the eggs, sour cream, soup, salt, milk, mustard, pepper, macaroni and stir again.
4. Cook on low for 2 1/2 hours, stirring occasionally.