

## Ingredients:

1-pound white American easy melting cheese

6 Cups of chicken broth from either a base or using chicken bouillon (Reserve 1 cup - see recipe)

**Substitute Vegetable Broth for Vegetarians**

2 Cups dry macaroni or 2-1/2 cups Cavatappi

**Yields 6-8 Portions**

### Additional Recipe Ideas:

**Blue Cheese Mac and Cheese:** Add 2-4oz of Danish blue crumbles

**Mexi Mac n Cheese:** Add 4oz diced green chilies, 4oz of Pico de Gallo, and 4oz of salsa verde.

**Bacon Mac n Cheese:** Add 4oz of your favorite bacon crumbles



## How to Make the Basic Recipe

### The Crock Pot Mac N Cheese

**Can also be made using a Double Boiler Method**

Turn crock pot on low, then cube the White American Cheese into 1/2" cubes and add to the crock pot.



Next in a pot over Med High Heat, bring 6 cups of chicken broth to a boil. Add 2 to 2 1/2 cups of dry pasta.

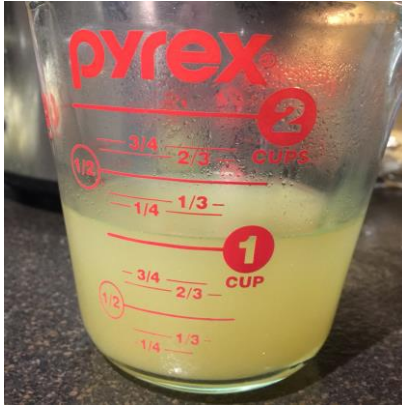


Once the pasta is cooked. Remove from the heat, ladle off 1 cup of the broth and stir it into the melting cheese.



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Turn the crock pot on High setting. Shock the pasta with ice, drain, and run under cool water until it has stopped cooking. Reserve for 15-20 minutes and allow the cheese to melt and start making a cheese sauce.



Now add the pasta.



Mix well and keep stirring occasionally until cheese sauce and macaroni are nice and hot 165F. Once it has achieved 165F you can turn the crock pot down to the hold/warm setting.



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