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## ***Slow-Cooker Mac and Cheese with Sun-Dried Tomatoes and Bacon***

- 4 Tbsp butter
- 1 Tsp sea salt (regular works fine too)
- 1/2 Tsp garlic granules or powder
- 1/4 Tsp dry mustard
- 1/4 Tsp white pepper (black works too)
- 1 Can (12oz) evaporated milk
- 1 1/2 Cups 1 % or higher milk
- 1 Can (10 3/4 oz) cheddar cheese soup
- 2 1/2 Cups shredded cheese (I used cheddar and white cheddar)
- 3 Cups uncooked rotini pasta
- 1/2 Cup chopped sun-dried tomatoes
- 1 Cup crumbled bacon

- 1) Spray your slow cooker with cooking spray before adding ingredients.
- 2) Place your spices, milks, and soup into your slow cooker and whisk gently. Melt butter and add to the slow cooker; stir.
- 3) Add your shredded cheeses and your uncooked pasta; stir
- 4) Cook on High for 1 1/2 - 2 hours.
- 5) Fry-up your bacon and set aside
- 6) About 30 min before serving, add the sun-dried tomatoes. I've added mine at the time of serving and it's fine too. Press any crunchy noodles on the top into the mixture.
- 7) Upon serving, sprinkle bacon on the top or mix into your slow cooker before scooping out the cheesy goodness. Add extra sun-dried tomatoes or even fresh tomatoes to the top.

