

Mema's Mac & Cheese

1 Boston Butt

- Put in crock pot oil and rub entire butt Salt and pepper rub on meat
- Low setting on Crockpot 8-9 hours until tender
- Remove and shred with fork and add one bottle sweet Baby Ray's Original Barbecue sauce

Crock Pot Macaroni and Cheese

- 1- Box Large elbow macaroni (16oz.)
- ¼ cup butter
- 1 (12oz.) can evaporated milk
- 1 ½ cups heavy cream or whipping cream
- 3 cups shredded cheese. 1 cup divided and set aside
- 12 oz. white American cheese slices. Cut up into smaller pieces.
- ½ t. pepper
- ¾ t. salt
- Paprika

1. Boil water with salt and cool macaroni al dente. Drain.
2. Pour in crock pot, add butter and stir until melted.
3. Add evaporated milk, cream, 2 cups cheddar cheese, American cheese, salt and pepper Stir.
4. Cook on low heat in crockpot 1 ½ - 2 hours. Gently stir a couple of times during cooking.
5. Last 10 minutes sprinkle on remaining cheddar and lightly sprinkle paprika, melt cheese

Combine Boston Butt and Mac and Cheese

1. Put mac and cheese on bottom of baking dish.
2. Completely cover with BBQ Boston Butt.
3. Sprinkle with blue cheese crumbles and cooked bacon if would like.