Ways to Make Macaroni and Cheese

Macaroni and cheese is the ultimate comfort food, and there are many different ways to make it. This allows you to truly make it a unique dish that warms your belly and helps with the comfort food cravings your family has.

**Use the Slow Cooker**

If you want to be able to make your macaroni and cheese while you are at work, shopping, or running errands, using a slow cooker is perfect. There are a lot of outstanding recipes to make macaroni and cheese in the slow cooker. This is a really convenient option since you just add all of the ingredients, including the uncooked pasta, turn it on, and let it cook all day. You will then be able to come home to macaroni and cheese that is ready to enjoy.

**Baked**

Another fun way to enjoy macaroni and cheese is by baking it. This often uses the same ingredients as when you cook it the old-fashioned way in a pot, but you get a crispiness on the top that is hard to get with other methods. There is usually an additional layer of cheese on top that gets golden brown and bubbly, and you can even add some bread crumbs on top so those get crispy and further add to your macaroni and cheese meal.

**On the Stove**

There is nothing wrong with using the traditional method of making your macaroni and cheese right on the stovetop in a pot. This allows you to combine ingredients slowly so you have full control over how thick or thin the macaroni and cheese is. However, it is much better than any packaged or frozen product since you use cheese you grate on your own and control the type of cream that goes into it. There is really nothing like real macaroni and cheese that you make from scratch.

**Adding Toppings**

Once you decide on the basic method of making the macaroni and cheese, you can then choose on the recipe. One great idea is to include some different toppings. There are a lot of toppings that work great, such as bread crumbs or crushed crackers, small pieces of cooked bacon or pancetta, or by going with cubes of meat that is mixed in, such as ham or turkey. You can also add veggies to it, such as broccoli.

**Breakfast Mac and Cheese**

A slightly different option that might be available to you is to make a breakfast macaroni and cheese. You will make it with any of these ways, but then add in some scrambled eggs and breakfast sausage.