

Pressure Cooker Macaroni & Cheese

Ingredients:

- 16 oz. elbow noodles
- 4 cups water
- 12 oz. evaporated milk
- 3 tbsp. butter
- ¼ cup water
- 3 cups shredded cheese of your choice. I recommend sharp cheddar

To make:

1. Put elbow noodles and 4 cups of water in pressure cooker. Lock the lid and pressure cook for 4 minutes.
2. After pressure cook cycle is complete, quick release the steam. Unlock and remove the lid when pressure is released.
3. Stir in evaporated milk, butter, and ¼ cup water.
4. Add cheese a little bit at a time and stir until melted.
5. Serve hot.