



## Shannon's Smoked Mac and Cheese

Prep Time: 15 minutes

Cook time : 40 minutes

Serves: 4 - 8

### **Ingredients**

- 1 lb. Elbow Macaroni
- 4 Tbsp Unsalted Butter
- 4 Tbsp All-Purpose Flour
- 2 Tbsp Kosher Salt
- 1 Cup Grated Parmesan
- 3 Tbsp Granulated Garlic Powder
- 1 Tbsp Black Pepper
- 1 Tbsp Smoked Paprika
- 14 oz Shredded Sharp Cheddar Cheese
- 4 oz Shredded White Cheddar Cheese
- 4 oz Shredded Gouda
- 2 Cups Heavy Whipping Cream
- 1 Cup Whole Milk

### **Directions**

1. Preheat smoker to 350°F.
2. On a stove top, bring 5 cups of water to a rolling boil. Add kosher salt to the water.
3. Pour in the elbow macaroni, and cook for 5-7 minutes, or al dente. Once done, strain the noodles in a strainer, and run cold water over top until cooled. Let them drain.
4. Pour noodles into a greased 9x13 aluminum pan.
5. Add parmesan, garlic powder, pepper, paprika, gouda, and white cheddar to the noodles. Mix by hand and set aside.
6. In a medium sauce pot over medium heat, melt the butter. Once the butter is melted, whisk in the flour until the mixture turns golden brown.

7. Immediately pour in the heavy cream, and whisk until the mixture starts to thicken.
8. Turn the heat to low, and slowly add 8 oz of the shredded yellow cheese. Use the whole milk to thin out the cheese if it gets too thick.
9. Once the cheese is melted, pour over top of the noodles and mix everything together. Sprinkle the remaining sharp cheddar over top.
10. Place pan in the smoker a bake until the cheese on top is golden brown.