



Baked n' Smoked Mac and Cheese

Prep Time: 15 minutes

Cook time : 15 – 20 minutes

Serves: 4 – 8 people

Ingredients

- 1 lb. Elbow Macaroni
- 4 Tbsp Salted 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
- 1 Tsp Ground Cloves
- 14 oz Shredded Sharp Cheddar Cheese
- 4 Oz Shredded White Cheddar Cheese
- 4 oz of shredded gouda
- 2 Cups of Heavy Whipping Cream
- 1 Cup of whole Milk

1. On a stove top, bring 5 cups of water to a rolling boil. Add kosher salt to the water.
2. 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.
3. Pour noodles into a greased 9x13 baking dish.

4. Add parmesan, garlic powder, pepper, paprika, gouda, and white cheddar to the noodles. Mix by hand and set aside.
5. 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.
6. Immediately pour in the heavy cream, and whisk until the mixture starts to thicken.
7. Turn the heat to low and slowly add 8 oz of the shredded Cheddar cheese. Use the whole milk to thin out the cheese if it gets too thick.
8. Once the cheese is melted, pour over top of the noodles and mix everything together. Sprinkle the remaining sharp cheddar over top.
9. Heat your oven to 400 degrees. Place pan in the oven, close and cook until cheese is melted and golden brown and bubbly. (Around 15 to 20 minutes)
Tip: for the smoky flavor, wrap some damp wood chips in aluminum foil and poke multiple holes in the foil. Place the wrap in the oven under the Mac dish.

Technique tips:

- Continuously stir the cheese mixture, otherwise it will burn on the bottom of your pot
- Noodles must be Al dente, otherwise they will become mushy during baking process.
- Oven or grill can be substituted for a smoker in a pinch. Set the grill up for offset cooking