



Smoked Mac and Cheese

Oscar · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

4 hrs

Description

This smoked mac and cheese is slow cooked in a smoker

Ingredients

— - 1 (12 ounce) package bacon - 1 (12 ounce) package elbow macaroni - 2 cups heavy cream - 1 (16 ounce) package shredded extra-sharp Cheddar cheese - 1 (8 ounce) package shredded Colby-Jack cheese - 1 cup sour cream - 1 cup mayonnaise - 2 tablespoons butter - 2 tablespoons barbeque rub

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Line a pizza pan with aluminum foil; lay bacon strips on top. Bake bacon in the preheated oven until browned and crisp
2. about 15 minutes. Meanwhile
3. bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water
4. stirring occasionally
5. until tender yet firm to the bite
6. about 8 minutes. Drain. Drain bacon slices on paper towels and allow to cool slightly
7. about 5 minutes. Place in the bowl of a food processor; pulse until crumbly. Preheat a smoker to 275 to 300 degrees F (135 to 150 degrees C). Add wood chips according to manufacturer's directions. Mix together cream
8. Cheddar cheese
9. Colby-Jack cheese
10. sour cream
11. mayonnaise
12. butter
13. and barbeque rub in the warm pasta pot; add drained macaroni. Mix well and let the cheese melt. Pour into a 9x13-inch aluminum pan and sprinkle bacon on top. Place the pan on the rack in the preheated smoker. Cook until cheese is bubbly
14. about 3 1/2 hours.