



Hogfather Smoked Mac 'n Cheese

INGREDIENTS

- 1 16oz package of elbow macaroni
- 1 pint of heavy cream
- 3 cups of whole milk
- 1 8 oz block cream cheese
- 1 cup shredded smoked gouda
- 1 cup shredded sharp cheddar
- 1 cup shredded gruyere
- 2 tbs of Louisiana hot sauce
- 1 tsp ground mustard
- 1 cup panko breadcrumbs
- 1/2 stick of butter
- Meat Church Holy Cow
- Meat Church The Gospel All Purpose BBQ Seasoning

STEP 1

- Using GMG hickory pellets, preheat smoker to 225 degrees

STEP 2

- Cover sheet pan with aluminum foil and spray with Pam
- Place cream cheese on the pan and score to add more surface area for seasoning
- Season all sides of cream cheese with Meat Church The Gospel All Purpose BBQ Seasoning
- Place pan on the smoker and smoke for 2 hours

STEP 3

- In a half-size disposable deep aluminum pan, combine the macaroni, milk, heavy cream, hot sauce, dry mustard, and a generous dose of Holy Cow seasoning. Stir well to mix
- Evenly distribute the half stick of butter throughout the macaroni mixture
- Evenly distribute the smoked cream cheese throughout the macaroni mixture

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- Add the shredded cheeses
- Place the pan of mac n cheese on the smoker and cook for an hour and a half, stirring every 30 minutes

STEP 4

- Remove the pan from the smoker and top the mac n cheese with the panko breadcrumbs
- Dust the top of the panko with Meat Church The Gospel All Purpose BBQ Seasoning
- Increase the temperature of the smoker 350 degrees
- Return the pan to the smoker for 30 - 40 minutes to brown the topping

Remove from the smoker and allow to cool for 15 minutes. Enjoy!