

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

Directions

STEP 1

- In a large cast iron sauté pan, heat 2 tbs of bacon grease over medium/high heat.
- Add onions, bell pepper, and celery and sauté until soft.
- Add garlic and cook an additional 2 minutes.

STEP 2

- In the same pan add the ground meat and brown, incorporating it with the onions, bell pepper, celery, and garlic.
- Season with 1 tbs Meat Church The Gospel all purpose rub.
- Continue cooking until meat is done.
- Drain excess liquid.

STEP 3

- Once drained, add the Three Little Pigs Kansas City Sweet BBQ sauce, Louisiana hot sauce, and entire can of beans to the meat mixture.
- Add an additional dusting of Meat Church The Gospel all purpose rub and stir to thoroughly combine.

STEP 4

- Place pan on the smoker and smoke for 2-4 hours at 200 degrees using Green Mountain Grill Texas blend pellets.
- Stir every 30 minutes.

Remove and serve. Enjoy!