

Smoked Mac and Cheese



Ingredients

6 middle bacon rashers	1/2 tsp smoked paprika
500g dried macaroni pasta	2 cups grated cheddar cheese
100g butter	1/2 cup grated gouda cheese
2 tbsp plain flour	1 cup panko breadcrumbs
1 1/2 cups milk	1/2 cup grated parmesan cheese

Directions

Step 1 – Soak your preferred wood chips for at least one hour before cooking. We recommend apple chips for this recipe.

Step 2 - Cook the pasta according to the packet instructions. Once cooked, drain and set aside.

Step 3 – In a separate saucepan, melt the butter over medium heat. Once melted, add the plain flour and mix to combine. Cook the roux for 2 minutes before gradually adding the milk, stirring constantly, until the sauce thickens. Stir through the smoked paprika, then add the grated cheeses, stirring over low heat until melted. Remove from the heat and set aside.

Step 4 – Preheat the BBQ to medium heat (200° to 220°C). Add a cast iron skillet or oven proof frying pan to the cold BBQ to preheat. Once the BBQ has reached temperature, drain the wood chips and add to a smoker box. Place the smoker box into the BBQ and close the lid. Once smoke appears, add the bacon to the hot skillet and cook, turning when required, until cooked through and infused with smoke. Once cooked, remove the skillet and the bacon from the BBQ. Keep the BBQ lid closed.

Step 5 – Dice the bacon and add with the drained pasta to the cheese sauce. Stir thoroughly to combine.

Step 6 – Pour the pasta into the skillet used to cook the bacon, and top with the panko breadcrumbs and grated parmesan. Place the skillet into the BBQ, close the lid and smoke the mac and cheese until warmed through and golden on top. Serve immediately.

