

# Smoked Macaroni & Cheese

Sides Dish

## INGREDIENTS:

- 1 16oz Package of pasta
- ¼ Cup Butter
- ¼ Cup Flour
- 3 Cups whole Milk
- 8 ounces Cream Cheese
- 1 Tablespoon PyroDust Steak Seasoning
- 2 Cups Colby Jack Cheese
- 2 Cups Sharp Cheddar Cheese
- 1 Cup Parmesan Cheese



## DIRECTIONS:

Cook Pasta until it just starts to become soft, a bit of a crunch in the center is ok.

In medium saucepan melt butter and add flour cook over medium heat until thick, make sure to stir often. Stir in Milk and bring to a boil, turn down heat to a low simmer for 5 minutes, keep stirring through out so you don't scald the milk. Stir in cream cheese and stir until smooth and creamy. It helps to cut the cream cheese into smaller chunks. Add PyroDust Steak Seasoning

In a large bowl combine 1 cup of Colby Jack, 1 Cup Sharp Cheddar, 1 Cup Parmesan, Pasta, and the cream sauce. Mix well.

Spoon into a greased 11x 9 pan, Spread remain cheese on top.

Place in the smoker and cook for 1 hour at 225F, Cheese topping should be brown and bubbly.

Note: You can serve this as a side dish for your BBQ cook out or as a main course.