



SMOKY BAKED MAC & CHEESE

CREAMY, CHEESY, AND TOPPED WITH A CRISPY GOLDEN PANKO CRUST, THIS SMOKY BAKED MAC & CHEESE RECIPE TAKES CLASSIC COMFORT FOOD TO ANOTHER LEVEL. A RICH BLEND OF SHARP CHEDDAR AND PEPPER JACK CHEESE IS SEASONED WITH HANDCRAFTED SMOKED SALT AND PEPPER FOR A SUBTLE WOOD-FIRED FLAVOR IN EVERY BITE.



				
PREP TIME 20 MIN	COOK TIME 30 HR	TOTAL TIME 50 MIN	SERVINGS 6	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1 - PREPARE THE OVEN AND BAKING DISH

- PREHEAT THE OVEN TO 350°F.
- LIGHTLY GREASE A LARGE 3-QUART OR 4-QUART BAKING DISH AND SET ASIDE.
- COMBINE THE SHREDDED SHARP CHEDDAR AND PEPPER JACK CHEESES IN A LARGE BOWL.

STEP 2 - COOK THE PASTA

- COOK THE ELBOW MACARONI ACCORDING TO THE PACKAGE DIRECTIONS, STOPPING APPROXIMATELY 1 MINUTE BEFORE AL DENTE.
- DRAIN THE PASTA AND TRANSFER IT TO A LARGE BOWL.
- DRIZZLE WITH OLIVE OIL AND STIR TO COAT. SET ASIDE TO COOL SLIGHTLY WHILE PREPARING THE CHEESE SAUCE.

STEP 3 - MAKE THE ROUX

- MELT 4 TABLESPOONS OF BUTTER IN A DEEP SAUCEPAN OVER MEDIUM HEAT.
- WHISK IN THE FLOUR AND CONTINUE WHISKING FOR APPROXIMATELY 1 MINUTE, UNTIL THE MIXTURE BECOMES BUBBLY AND LIGHTLY GOLDEN.

STEP 4 - MAKE THE CHEESE SAUCE

- GRADUALLY WHISK IN THE WHOLE MILK AND HEAVY WHIPPING CREAM UNTIL SMOOTH.
- CONTINUE WHISKING UNTIL SMALL BUBBLES BEGIN TO APPEAR ON THE SURFACE AND THE SAUCE STARTS TO THICKEN.
- SEASON TO TASTE WITH HICKORY SMOKED SEA SALT AND HICKORY SMOKED PEPPERCORN.
- ADD THE SHREDDED CHEESE MIXTURE AND WHISK UNTIL THE CHEESE HAS COMPLETELY MELTED AND THE SAUCE IS SMOOTH AND THICK.

STEP 5 - COMBINE THE PASTA AND CHEESE SAUCE

- ADD THE COOLED MACARONI TO THE CHEESE SAUCE.
- STIR GENTLY UNTIL EVERY PIECE OF PASTA IS COMPLETELY COATED IN THE CREAMY CHEESE SAUCE.
- POUR THE MAC AND CHEESE INTO THE PREPARED BAKING DISH AND SPREAD EVENLY.

INGREDIENTS

FOR THE MAC & CHEESE

- 8 OZ ELBOW MACARONI
- ½ TABLESPOON OLIVE OIL
- 4 TABLESPOONS UNSALTED BUTTER
- 4 TABLESPOONS FLOUR
- 1 CUP WHOLE MILK
- ½ CUP HEAVY WHIPPING CREAM
- 2 CUPS SHARP CHEDDAR CHEESE, SHREDDED
- 1 CUP PEPPER JACK CHEESE, SHREDDED
- HICKORY SMOKED SEA SALT, TO TASTE
- HICKORY SMOKED PEPPERCORN, TO TASTE

FOR THE CRISPY PANKO TOPPING

- 1 CUP PANKO BREADCRUMBS
- 4 TABLESPOONS BUTTER, MELTED
- 1 TABLESPOON HICKORY SMOKED PAPRIKA

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- HICKORY SMOKED SEA SALT
- HICKORY SMOKED PEPPERCORN
- HICKORY SMOKED PAPRIKA



SMOKY BAKED MAC & CHEESE CONT'D

RECIPE VARIATIONS

- ADD BACON
 - MIX CRISPY CHOPPED BACON INTO THE MAC AND CHEESE BEFORE BAKING FOR AN EXTRA SAVORY FLAVOR.
- ADD PULLED PORK
 - TOP THE FINISHED MAC AND CHEESE WITH SMOKED PULLED PORK FOR A HEARTY BBQ-INSPIRED MEAL.
- MAKE IT SPICIER
 - ADD EXTRA PEPPER JACK CHEESE OR SEASON WITH A LITTLE HICKORY SMOKED HABANERO PEPPERCORN FOR ADDITIONAL HEAT.
- EXTRA SMOKY MAC & CHEESE
 - ADD A LITTLE MORE HICKORY SMOKED PAPRIKA TO THE PANKO TOPPING FOR A STRONGER SMOKY FINISH.

WHAT TO SERVE WITH

- SMOKED CHICKEN THIGHS
- SMOKED CHICKEN LEGS
- DOUBLE SMOKED HAM
- PULLED PORK
- BBQ RIBS
- HAMBURGERS
- GRILLED STEAK
- IT ALSO WORKS BEAUTIFULLY AS A COMFORT-FOOD MAIN DISH SERVED WITH A SIMPLE SALAD OR ROASTED VEGETABLES.

STEP 6 – MAKE THE SMOKY PANKO TOPPING

- IN A SMALL BOWL, COMBINE THE PANKO BREADCRUMBS, MELTED BUTTER, AND HICKORY SMOKED PAPRIKA.
- MIX UNTIL THE BREADCRUMBS ARE EVENLY COATED.
- SPRINKLE THE MIXTURE EVENLY OVER THE MAC AND CHEESE.

STEP 7 – BAKE

- BAKE AT 350°F FOR APPROXIMATELY 30 MINUTES, OR UNTIL THE CHEESE IS BUBBLING AND THE PANKO TOPPING IS GOLDEN BROWN.
- REMOVE FROM THE OVEN AND SERVE WARM.

🔥 SMOKEHOUSE KITCHEN TIPS:

- COOK THE PASTA JUST SHY OF AL DENTE SO IT DOESN'T BECOME TOO SOFT WHILE BAKING.
- SHRED YOUR CHEESE FROM A BLOCK WHEN POSSIBLE. PRE-SHREDDED CHEESE OFTEN CONTAINS ANTI-CAKING AGENTS THAT CAN PREVENT THE SAUCE FROM BECOMING AS SMOOTH.
- ADD THE MILK AND CREAM GRADUALLY WHILE WHISKING TO HELP CREATE A SMOOTH CHEESE SAUCE.
- DON'T OVERHEAT THE CHEESE SAUCE ONCE THE CHEESE IS ADDED. GENTLE HEAT HELPS PREVENT THE SAUCE FROM BECOMING GRAINY.
- FOR AN EXTRA-CRISPY TOPPING, PLACE THE MAC AND CHEESE UNDER THE BROILER BRIEFLY AT THE END—BUT WATCH IT CLOSELY.