

Smoked Mac & Cheese

Ingredients:

Mac & Cheese

- 1 lb. elbow macaroni
- 6 tbsp butter
- 6 tbsp flour
- 1 ½ cups heavy cream
- 2 ½ cups milk
- 1 tsp smoked paprika
- ½ tsp salt
- ¼ tsp onion powder
- ¼ tsp pepper
- 3 cups shredded cheddar cheese
- 2 cups shredded Gruyère
- 1 cup Boursin garlic herb cheese

Topping

- 2 cups of panko breadcrumbs
- 2 tbsp of melted butter
- 1 tbsp of chopped parsley
- Salt and pepper
- Cheddar and Gruyère (reserved 1 cup)
- Mix all together and set aside

Method:

1. Preheat oven to 325 degrees.
2. Shred the cheese from a block.
3. Shred the cheese and toss to combine. Reserve 1 cup for the top of the macaroni and use the remaining 4 cups for the cheese sauce. Measure out remaining ingredients before beginning.
4. Boil salted pasta for the macaroni while you prepare the cheese sauce. Add the pasta to the boiling water right around when you are letting the cream sauce reduce/thicken, before adding the cheese. Refer to the package and cook it for 1 minute less than al dente. Set a timer to avoid overcooking the macaroni.
5. For the Cheese Sauce: Melt butter in a large pot over medium heat. Stir in the flour. Continue to stir for 2 minutes, it should start to turn a light brown. Add the heavy cream/milk in small splashes, stirring continuously. (If you add it too quickly you'll "break" the roux and the sauce will be thin.)
6. Let it heat through and thicken while you boil the macaroni. Stir continuously during this time.
7. Add the seasonings. Remove from heat.
8. Gradually sprinkle in 4 cups of shredded cheese including the Boursin cheese. Stir continuously until smooth and combined. If it seems too thick, add a splash of milk.
9. Once the macaroni is cooked, drain it and add it to the warm pot you boiled it in. Pour the cheese sauce on top and stir to combine. Transfer to a lightly greased 9 x 13-inch casserole dish. Top with remaining 1 cup of cheese and bread crumb mixture.
10. Bake or smoke for 30 min.