



B&B'S BEST
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SO EAT THE BEST

Smoked Mac & Cheese with Applewood Bacon

The ultimate comfort food gets the B&B's Best treatment by adding real hardwood smoked flavor. This smoked mac and cheese goes a step further adding applewood bacon into the mix for a delicious side that pairs with just about any meat. Or eat it on its own for a hearty lunch or snack.

Ingredients

- 1 tbsp [B&B's Best Applewood Chipotle Rub](#)
- 4 strips cooked crispy bacon, chopped.
- 1 16 oz box elbow macaroni / noodles
- 2 tbsp flour, all-purpose
- 1 1/2 cups milk, whole
- 2 cups shredded cheddar cheese.

Instructions

1. Cook the pasta according to package instructions.
Drain.
2. Cook the bacon until crispy, let cool then chop.
3. In a skillet, melt the butter over medium low heat.
4. When the butter is melted, whisk in the flour and cook until the mixture smells toasty and looks like wet sandy, about two minutes.
5. Slowly pour in the milk, whisking constantly, and let cook for 5 minutes until thickened, whisking constantly.
6. Remove from heat and whisk in the B&B's Best Applewood Chipotle Rub and shredded cheddar cheese until you have a smooth cheese sauce.
7. Add the cooked pasta and bacon and stir until fully coated.
8. Get your grill smoking and place the Skillet of Mac & Cheese over low heat 25 minutes.
9. Remove from grill, top with green onions if desired, and serve.

