**Smoke Mac & Cheese**

* 2 Tablespoons Butter
* 2 Tablespoons Flour
* 2 Cups Heavy Cream
* 1/2LB Monterey Jack (shredded)
* 1LB Extra Sharp Cheddar (shredded)
* 2 teaspoons All Purpose Seasoning
* 1-2 Tablespoons Hot Sauce
* 1 Cup Mayo
* 1 Cup Sour Cream
* 12oz Elbow Macaroni Noodles
* 1/2 Cup Panko
* 12oz Thin Sliced Bacon

Get your smoker up to 350 degrees. Prepare pasta (al dente) according to package instructions and set aside. Grate both cheeses and set aside. Cook back until crispy. Immediately remove bacon from baking sheet and allow to drain on a paper towel. Finely chop bacon.

In a sauce, heat 2 tablespoons of butter and 2 tablespoons of flour over medium heat. Cook until the roux starts smelling a little nutty. At that point add 1/2 cup of the heavy cream and stir until sauce thickens. Add an additional 1/2 Cup of heavy cream and stir for1-2 minutes and then add final 1 cup of heavy cream and stir until sauce is smooth and thick.

Add grated cheese to sauce slowly stirring until the cheese is blended and sauce is smooth and creamy. Add 1-2 tablespoons of your favorite hot sauce.

Mix together pasta, sauce mayo and sour cream and pour into a smoker-safe dish/cast iron pan and make sure it has been oiled.

Top mac and cheese with panko/bacon mixture. To smoke the mac and cheese, place a skillet in your 350 degree smoker for 1 hour (or until mac and cheese becomes hot and bubbly.)