

SMOKED COSTCO MAC & CHEESE



PREPARATION

1. 180° Super Smoke for 1 hour.
2. Turn the grill up to 350°, add bacon to the bottom rack, cover the mac with foil and cook until the cheese is melted.
3. Cut bacon up into pieces, stir in and enjoy!

INGREDIENTS

- 2 - Costco Mac n Cheese
- 1 stick of butter
- 2 cups shredded cheese
- Traeger Blackened Saskatchewan rub
- 1lb bacon
- Whole milk



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