

# Smoked Macaroni and Cheese

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**Servings: 16**

**Yield: 2 dishes, 8 servings each**

*6 cups small pasta shells  
12 ounces Velveeta, cut into cubes  
2 cups shredded, smoked cheddar cheese, divided  
1 cup shredded cheddar cheese  
1 cup 2% milk  
4 large eggs, lightly beaten  
3/4 cup heavy whipping cream, .  
2/3 cup half-and-half  
1/2 cup shredded provolone cheese  
1/2 cup shredded Colby-Monterey Jack cheese  
1/2 cup shredded pepper-jack cheese  
1 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon smoked paprika  
1/2 teaspoon liquid smoke (optional)  
dash cayenne pepper (optional)  
8 bacon strips (for topping) (optional), cooked and crumbled*

**Preparation Time: 40 minutes**

**Grill: 20 minutes**

Preheat a grill or smoker to 350 degrees.

Cook the pasta according to package direction for al dente. Drain and transfer to a large bowl.

Stir in the Velveeta, one cup of smoked cheddar, the cheddar cheese, milk, eggs, heavy cream, half-and-half, provolone, Colby-Monterey Jack, pepper jack, salt, pepper, paprika and, if desired, liquid smoke and cayenne pepper.

Transfer the mixture to two greased 13x9-inch baking pans. Sprinkle with the remaining one cup of smoked cheddar cheese. Place on the grill or smoker rack.

Grill or smoke, covered, until a thermometer reads at least 160 degrees, 20 to 25 minutes, rotating the pans partway through cooking. (Do Not Overcook.)

Let stand for 10 minutes before serving. If desired, sprinkle with bacon.

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Per Serving (excluding unknown items): 199 Calories; 16g Fat (69.2% calories from fat); 11g Protein; 5g Carbohydrate; trace Dietary Fiber; 103mg Cholesterol; 751mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 1/2 Other Carbohydrates.