Mac and Cheese on the Big Green Egg

Are you ready for Mac and Cheese with a twist? Well 2 twists actually. Twist #1 is the amazing Carbon steel wok and Twist #2 is the time saving tips and tricks we have to help you make 100% kid approved mac in about 15 minutes. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** Serves 4 people

##### **Prep time:** 8 Minutes

##### **Cook time:** 8-10 Minutes

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 1 ea **Wok, Carbon Steel Big Green Egg**

### 2 tbsp **Butter, Unsalted Sliced**

### 1 lb **Pasta, Rotini Cooked and chilled**

### 1 ½ cup **Cheese Sauce in jar in pasta aisle**

### ½ cup **Alfredo Sauce in jar in pasta aisle**

### ½ cup **Cheese, Cheddar, Aged your choice of brand**

### 4 cups **Cheesy Puff Sticks crushed into crumbs**

### **Taste Oink Rub, 5280 Culinary as needed for crusting flavor**

# Prep Directions:

* + ***Follow all prep instructions in the prep notes***
	+ ***Pre Cook pasta or use pasta ready type products from the grocery store***

# Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, starters and any cooking tools

Stir charcoal in the Big Green Egg and Top off with Fresh Charcoal

Clean out ash pit if needed

Open Bottom vent and top vent for maximum air flow during startup process

Make a well in the center of the lump and ignite the charcoal using speedilight starters or an EGGniter

When temp hits 200˚ add the EGGspander system bottom with ring

Heat to temp of 450˚ and adjust lower and upper vents to hold at 450˚

While grill is heating up – prep mac and cheese as instructed above

Burb Big Green Egg and Open dome – CLOSE BOTTOM VENT AND KEEP DOME OPEN WHILE COOKING

Add carbon steel wok and heat at 450˚ for 2 minutes

Add butter to wok and melt

Add pasta to butter and cook for 1 minute to heat pasta

Add both sauces and stir to combine

Cook Pasta and sauce until bubbling and hot

Add the cheesy puff stick crumbs to the top and spread out

Adjust seasoning with Oink if desired

Close dome and cook crust for 2 minutes

Using tongs and heat proof gloves, remove wok from the grill and bring into the kitchen. Allow to rest for 2-3 minutes so cheese can cool and firm up.

Plate in a large bowl

Devour !!!

**SHOPPING LIST**

Big Green Egg, Large Ace SKU – 8797946

Big Green Egg, EGGspander Ace SKU – 8025190

Big Green Egg, Drip Trays Ace SKU - 8025201

Charcoal, Big Green Egg Ace SKU – 8697104

Big Green Egg, EGGniter Ace SKU - 8695330

Thermometer, Big Green Egg Ace SKU – 8025749

Oink Rub, 5280 Culinary Ace SKU - 8562043