



MASTERBUILT®

SMOKED MAC & CHEESE

INGREDIENTS

16 OZ ELBOW MACARONI
8 OZ PACKAGE CREAM CHEESE
CUT INTO CHUNKS
1 CUP PARMESAN CHEESE
1 TSP SALT
2 CUPS GOUDA CHEESE

2 CUPS EXTRA SHARP CHEDDAR CHEESE
3 CUPS MILK
1/4 CUP ALL-PURPOSE FLOUR
1/4 CUP BUTTER
1/2 TSP BLACK PEPPER

INSTRUCTIONS

Load the wood tray with one small handful of wood chips and preheat smoker to 225°F.

Cook pasta according to package directions. In a medium saucepan, melt butter, and whisk flour into the butter.

Cook over medium heat for 2 minutes, until sauce is bubbly and thick. Whisk in milk and bring to a boil.

Cook 5 minutes until thickened. Stir in cream cheese until mixture is smooth. Season with salt and pepper.

In a large bowl, combine 1 cup Cheddar, 1 cup Gouda cheese, Parmesan cheese, pasta, cream sauce, and optional ingredients.

Spoon mixture into an 11 x 9½ inch aluminum roasting pan coated with nonstick cooking spray.

Sprinkle top with remaining Cheddar cheese and Gouda cheese.

Place in smoker and cook 1 hour at 225°F, until brown, bubbly and delicious.



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SMOKED PORK TENDERLOIN

INGREDIENTS

1 PORK TENDERLOIN (2 TO 3 POUNDS)

**1 BOTTLE GARLIC AND HERB MARINADE
(YOUR PREFERRED BRAND)**

INSTRUCTIONS

Pierce pork tenderloin with a fork to allow marinade to permeate through the meat.

Place pork tenderloin in a resealable plastic bag and pour in 1 bottle garlic and herb marinade.

Cover and refrigerate. The longer the better!

Place pork tenderloin on aluminum foil and pour marinade over tenderloin.

Seal up foil with marinade and tenderloin, and wrap with foil again.

Place on low heat; grill for 30 to 40 minutes, turning often.

Cook tenderloin thoroughly and serve.



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PORK BUTT

INGREDIENTS

1 PORK BUTT (6 - 8 POUNDS)

COARSE MUSTARD

FAVORITE OR HOMEMADE PORK SEASONING

INSTRUCTIONS

Light your grill and set temperature to 275°F. On a Gravity Series® grill, it should take less than 10 minutes to reach temperature.

While the grill comes to temperature, coat pork butt with coarse mustard.

To layer on additional flavors, coat with a favorite pork seasoning.

Once the grill has reached temperature, smoke the pork butt for 6 to 8 hours at 275°F.

When the pork butt has reached an internal temperature of 195 – 200 °F, remove from the grill.

Shred, serve and enjoy!