



Porkosaurus Mac N Cheese

A True fan-favorite! To make one 1/2 pan (12"x10"x2"). Bring a pot of water to a boil add 1/2 cup of PorkOsaurus BBQ rub. Cook 16 ounces of elbow macaroni. We like to go bare minimum on cook time (8 min), since they will continue to cook in oven. Allow macaroni to cool to room temp. (anything warmer will start to melt cheese and make a mess).

WHAT YOU WILL NEED

In a large mixing bowl add the following cheeses, a cup or two at a time: 2 cups sharp cheddar
2 cups colby jack
2 cups mozzarella
1 cup Mexican blend
1 cup mild cheddar
1 cup grated parmesan (shaker cheese, ok to use a blend)
1 cup of Porkosaurus Original BBQ Rub.

INSTRUCTIONS

1. Dump in 1/2 pan (may be heaping over, but the heat will melt it down)
 2. SMOKE (Optional but I sure recommend it!): Put on smoker for 15 min or until you see the smoke turn the top darker.
 3. Add 6 evenly spaced pats of butter to top and 1.5 cups of whole milk.
 4. Bake in oven (uncovered) at 350F for about 30 minutes or until all of the cheese is melted and you can't see any more milk.
- Enjoy your PORKOSAURUS MAC & CHEESE