

**Pecan Roasted Cheese Bacon Burger**

16 oz. ground beef 20% fat content preferable ground beef chuck

1 T. Worcestershire sauce

1 tsp. garlic powder

1 tsp. onion powder

1 T. mayonnaise

1 tsp. black pepper

2 tsp. salt

1. Combine the ingredients and form burgers.
2. Cook on a pecan plank on a very hot grill.

**Cedar smoked BBQ Mac n Cheese**

1 C. white sauce

½ C. grated cheddar

¼ C. grated mozzarella

¼ C. grated parmesan

½ C. onions pepper and celery sautéed until soft

1 T. Dijon mustard

2 tsp. hot sauce

1 ½ C. cooked pasta do not wash when cooked

¼ C. white breadcrumbs

1 ea. egg yolk

1. While the sauce is very hot remove from the heat and add the cheeses.
2. Slowly melt the cheese through the sauce until completely integrated, add the mustard veggie mix and hot sauce.
3. Add the just boiled pasta, (do not wash) egg yolk and breadcrumbs and mix well together.
4. Pour into a deep pan lined with parchment, flatten the top and allow to cool.
5. Cut into suitable sized pieces for the planks.
6. Brush with olive oil and place onto a very hot grill.
7. Cover with a lid and cook for 7 minutes until golden brown.

