



Jack Daniels Bacon Mac N Cheese Pie

You will need:

- 1 package bacon, divided
- 2 Tbsp butter
- 1/4 cup flour
- 2 cups milk
- 1/2 cup chicken stock
- 1/2 cup Jack Daniels whiskey
- 1/2 tsp garlic powder
- 1/2 tsp chili powder
- 1/2 tsp smoked paprika
- 1/4 tsp mustard powder
- 1/2 tsp worcestershire sauce
- 1/2 cup cheddar cheese
- 1/2 cup sharp cheddar cheese
- 1/2 cup pepper jack cheese
- 1/2 cup asiago cheese
- 8 ounces macaroni, cooked al dente
- 1 prepared pie crust

Reserve 8 slices bacon. Put the other slices on the grill, with 2 of the slices in a cast iron skillet. Set saucepan inside to warm. Close grill and let the bacon cook.

Pour bacon drippings from skillet into saucepan. Add butter and melt. Whisk in flour and let it cook a few minutes. Whisk in milk, chicken stock and whiskey. Bring to a boil.

Add dry spices and worcestershire sauce. Stir in cheese a little at a time. When smooth, add cooked macaroni. Put the saucepan back on the grill

Chop cooked bacon and stir into the mac and cheese. Prepare a pie crust in a pie pan and pour the mac & cheese into the crust. Weave reserved, uncooked bacon over the top of the pie. Grill it until the bacon on top is done.