



Mac N Cheese

For Filling:

4 chicken breasts

1/2 - 3/4 pound of bacon

Liberal amount of your favorite chicken seasoning

1/4 cup butter

1/4 cup flour

6 cups milk

1 cup half & half

salt and pepper to taste

1 Tbsp garlic powder

1 pound of cheese, grated (Muenster, colby, monterey jack, mozzarella, provolone, sharp cheddar, parmesan, horseradish cheddar)

16 oz elbow macaroni, cooked to al dente

1 cup potato chips, crushed

1 cup cheese crackers, crushed

Preparation Instructions:

Rub both sides of chicken breast with seasoning and grill to at least 165 degrees. Jason's made it to 270! Melt butter in stockpot. Whisk flour into butter. Warm on the grill. Add bacon to the grill.

Remove stockpot. Whisk in milk and half and half, then season to taste with salt, pepper and garlic powder. Put back on the grill for 10 min. to simmer. Remove pan from grill to stir in the cheese. Return to the grill to reduce.

First remove the chicken from the grill to rest. Remove and chop bacon. Chop chicken. Remove stockpot and stir in the meats (reserve some bacon for topping). Add the pre-cooked macaroni. Top with crushed potato chips and cheese crackers (reserve some for topping). Put a lid on it and grill another 15 minutes. Stir, remove from grill and ladle into bowls. Garnish with chopped bacon and cheese crackers.