

Recipe attributed to Sarah Glover, Traeger Grills Australia Ambassador and Author of WILD: Adventure Cookbook

[Twice-Cooked Smoky Macaroni Cheese with Whisky](#)



Feeds 5

Equipment:

- [Traeger Grill](#)
- Apple wood pellets
- Cast-iron frying pan

Ingredients:

- 1 teaspoon salt
- 500 g dried macaroni
- 400 g bacon, diced
- 2 tablespoons salted butter
- 1/4 cup plain (all-purpose) flour
- 1/2 cup whisky
- 1 cup chicken stock
- 1 tablespoon hot English mustard
- 2 teaspoons Worcestershire sauce
- 2 cups double (heavy) cream
- 1 1/4 cups grated cheddar
- 1/2 cup grated gruyere
- 2/3 cup grated parmesan

Topping:

- 1 cup dried breadcrumbs
- 1/4 cup melted salted butter
- salt and pepper, to taste
- 1 cup grated cheddar

**Method:**

Bring a large saucepan of water to the boil over high heat. Add the salt, followed by the macaroni, and cook according to the packet instructions until al dente. Drain and set aside.

Set up a [Traeger Grill](#) with apple wood pellets, and preheat the grill to 180°C.

Place a deep cast-iron frying pan or skillet on the grill and cook the bacon for 4–5 minutes, until golden, then set aside in a bowl, leaving 2 tablespoons of bacon fat in the pan. Add the butter and allow it to melt, then whisk in the flour until combined.

Next, add the whisky, chicken stock, mustard and Worcestershire sauce and whisk to combine you want a smooth sauce, so try to avoid it being too hot while the smooth sauce is forming. Then bring the mixture to a simmer, whisking occasionally to scrape up any bits stuck to the base of the pan, and cook until starting to thicken. Stir in the cream and return to a simmer, then add all the cheese and stir until melted and you have a thick cheesy sauce. Add the macaroni and stir to combine, then transfer to a fireproof baking dish.

Combine the breadcrumbs, melted butter and bacon in a bowl and season with salt and pepper. Scatter the mixture over the macaroni cheese and top with the grated cheddar. Cook in the [Traeger](#) for 30 minutes or until the top is golden brown.

ABOUT:

[Sarah Glover](#), Author of WILD: Adventure Cookbook and Ambassador for [Traeger Grills](#)

Australia: The internationally renowned chef and explorer, has travelled the world in search of epic food and wild adventures. As a classically trained chef and pastry chef, Sarah brings skill to wood-fired cooking, scaling windswept cliffs and salty stretches of beach to create simple, uncomplicated and seriously tasty food (always with a grin!).

Sarah has forged a career in Bondi Beach, Tasmania and beyond. She is the author of WILD: Adventure Cookbook and owner of the Wild Kitchen, a catering company founded on extraordinary events, cooked up under the stars. Sarah is the ambassador for Traeger Grills Australia.

[Traeger Grills:](#) Traeger Grills, headquartered in Salt Lake City, has been revolutionising BBQ grilling and outdoor cooking for over 30 years with one simple, all-encompassing cooking solution. Traeger pellet grills use 100% all-natural hardwood fuel to infuse food with flavourful smoke, making food taste delicious and most of all, memorable. As the inventor of the original and world's top selling wood-fired grill, Traeger utilizes wood-fired convection power to provide 6-in-1 versatility; grill, smoke, bake, roast, braise and BBQ meals to perfection every time. For more information about Traeger Grills' complete product line, where to buy and to learn more about the wood-fired difference, visit www.traegergrills.com.au