

## Smoked Mac & 5 Cheese

2 pounds of penne

1 1/2 pounds of venison sausage out of the casing

4 ounces thinly sliced pancetta (Italian bacon), coarsely chopped

2 cups of heavy cream

2 cups of milk

½ stick of unsalted butter

6 Tbsp. unbleached all-purpose flour

½ tsp. smoked paprika

kosher salt and white pepper to taste

½ teaspoon of Cheyenne pepper

6 ounces swiss/gruyere cheese, grated

12 ounces sharp white Cheddar cheese, grated

4 ounces Fontina cheese

2 ounces grated real Parmesan-Reggiano cheese

2 ounces Havarti cheese

4 ounces of pepper jack cheese

2 cups bread crumbs panko

In a medium frying pan cook sausage and set aside.

Bring a large pot of water to a boil, Add about a palm full of course salt to boiling water. Add pasta and cook until it is still a little hard, drain and rinse under cold water.

Set up your smoker.

In a heavy saucepan bring the cream and milk to a boil, and set aside. Melt the butter in another heavy saucepan, add the flour, and whisk over low heat for 5 minutes. Do not brown. You will be making a roux. Remove from the heat. Add the cream and milk to the flour mixture, and whisk well. Add the paprika, season with the salt, pepper, and Cheyenne and return the pan to a low heat. Add half of all of the cheeses and stir until combined. Cook over medium heat, whisking constantly, until the mixture thickens; about 5 minutes. Add sauce to the pasta and mix well.

Add cooked macaroni to cheese mixture and mix well. Add cooked sausage to a coated 12-x 9-x 2 inch deep pan. Place half of macaroni mixture to pan and top with the rest of the cheese. Add the rest and top with bread crumbs and pancetta . Place into smoker and bake for 60 minutes or until golden brown. Macaroni and cheese should be bubbling. Top with fresh parsley and serve.