BBQ Wings & Mac N Cheese

On Weber SmokeFire® EX4 (2ND Gen)

Ingredients

BBQ Wings

- Chicken Wings
- Favorite wing sauce
- Salt
- Pepper
- Olive oil

Mac N Cheese

- 2 cups uncooked elbow macaroni
- 1/2 cup butter, divided
- 1/2 teaspoon crushed red pepper flakes
- 1/4 cup all-purpose flour
- 1-1/2 cups whole milk
- 2 cups shredded Gruyere cheese or Swiss cheese
- 1 carton (8 ounces) mascarpone cheese
- 4-1/2 teaspoons Dijon mustard
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 3/4 cup panko bread crumbs
- 1 Tablespoon Italian seasoning

Directions

BBQ Wings

1. Preheat SmokeFire to 350 degrees. Marinate wings with favorite wing sauce/marinade for at least 1 hour.
2. Dry rub if preferred.
3. Place wings on grill evenly spaced. Grill 15-20 minutes until browned and flip. Grill for additional 15-20 minutes until evenly roasted on both sides.
4. Transfer hot wings to bowl and toss in your favorite wing sauce. Serve immediately.

Mac N Cheese

1. Preheat oven to 425°. In a 6-qt. stockpot, cook macaroni according to package directions for al dente; drain and return to pot.
2. Meanwhile, in a medium saucepan, heat 1/4 cup butter and pepper flakes over medium heat until butter is melted. Stir in flour until smooth; gradually whisk in milk. Bring to a boil, stirring constantly; cook and stir until thickened, 1-2 minutes.
3. Stir in Gruyere, mascarpone, mustard, salt and pepper until blended. Add sauce to macaroni, tossing to combine. Transfer to a greased 13x9-in. baking dish or individual ramekins.
4. Melt remaining butter and add panko and Italian seasoning; toss to coat. Sprinkle over macaroni. Bake, uncovered, until topping is golden brown, 10-15 minutes.

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