



# Smoking Pastor Mac & Cheese

SERVINGS: 12

PREP TIME: 20 MIN

COOKING TIME: 90 MIN

## Ingredients

1 (16-ounce) package of your favorite noodle or shell  
1/4 cup butter  
1/4 cup all-purpose flour  
3 cups milk  
1 (8-ounce) package cream cheese.  
1 teaspoon salt  
1/2 teaspoon black pepper  
2 cups extra sharp Cheddar cheese, shredded  
2 cups Colby cheese, shredded  
1 cup Parmesan cheese, shredded  
1 pkg Bacon, cooked crispy

## Directions

Bring your water to a boil, adding a good amount of salt to the water. Cook the noodles according to the box. You want them more al dente.

Use the oven to cook the bacon on a lined foil sheet pan - 415\* for 20 (ish) minutes or until crispy. Cool and chop, placing to the side for later.

Create a roux by using a large saucepan to melt your butter. Once it is melted begin to whisk in your flour. Allow this roux to begin creating bubbles, turn your stove to medium high, and heat for 2 minutes. Whisk in the milk a little at a time adding in your salt and pepper at this time. Allow the sauce to thicken and get hot. Once the sauce is hot begin to add in your cheese, starting with the cream cheese. After the cream cheese has melted and is smooth in your sauce mixture begin to add in your other cheeses until the mixture is smooth. Stir until you have a beautifully creamy sauce. Add your noodles and bacon. Stir well.

Spoon mixture into an 11 x 9-1/2-inch aluminum roasting pan coated with nonstick cooking spray.

Smoke with hickory at 250\* for 1 hour then turn up the smoker to 350\* for 20 min until bubbly brown.

This recipe can use various temperatures and various cooking sources.



# KC BBQ Party Ribs

SERVINGS: 6 - 8

PREP TIME: 30 MIN

COOKING TIME: 3.5 - 4 HOURS

## Ingredients

- 2 racks St. Louis-style pork ribs (or baby backs)
- ¼ cup yellow mustard (binder)
- ¼ cup apple juice (for spritzing)
- 4 tbsp unsalted butter (for wrapping)
- ½ cup brown sugar (for wrapping)
- Smoking Pastor's "Sweet Stuff" Rub
- Smoking Pastor's Peachy Stuff BBQ sauce or Your favorite KC BBQ Sauce

## Directions

### 1. Prepping the Ribs:

- Remove the membrane from the back of the ribs.
- Slice the ribs between each bone into individual pieces.
- Lightly coat with yellow mustard for binding.
- Generously season all sides with Smoking Pastor Sweet Stuff rub. Let sit for 30 minutes.

### 2. Smoking the Ribs:

- Preheat your smoker to 250°F using hickory or cherry wood.
- Place ribs directly on the grates, ensuring space between them.
- Smoke for 90 minutes, flipping halfway, and spritz with apple juice every 30 minutes.

### 3. Wrapping for Tenderness:

- Lay out heavy-duty foil or use a foil pan.
- Add butter and brown sugar, then toss the ribs to coat.
- Seal tightly and return to the smoker for 1.5 hours.

### 4. Glazing & Caramelizing:

- Remove ribs from foil and brush with Smoking Pastor Peachy Stuff BBQ sauce on all sides.
- Place back in the smoker for 30 minutes to let the sauce set.

### 5. Serving Up the Flavor:

- Let ribs rest for 10 minutes, then serve hot.

Pro Tip: Finish them over direct heat on a grill for a few minutes to caramelize the peachy stuff even more!

This recipe can use various temperatures and various cooking sources.



# Philly CheeseSteak Sliders



SERVINGS: 12

PREP TIME: 20 MIN

COOKING TIME: 45-60 MIN

## Ingredients

- 2 lbs ribeye steak (thinly sliced)
- 2 tbsp All-purpose rub (salt, pepper, garlic)
- 1 tbsp Worcestershire sauce
- 1 tbsp olive oil
- 1 large onion (thinly sliced)
- 1 large green bell pepper (sliced)
- 1 large red bell pepper (sliced)
- 8 slices provolone cheese
- 12 King's Hawaiian rolls
- 2 tbsp garlic butter (melted)
- 1 tbsp brown sugar
- 1 tbsp Dijon mustard
- 1 tbsp Worcestershire sauce (for glaze)
- 1 tsp sesame seeds (optional)

## Directions

1. Preheat your smoker to 250°F with a mix of hickory and oak wood for a balanced smoke flavor.
2. Slice your ribeye as thin as you can and toss it with any AP Rub, and Worcestershire sauce.

### Step 2: Sauté Everything

1. Fire up your griddle on medium-high heat. Add a little olive oil.
2. Throw on the sliced onions and bell peppers. Sauté until softened, about 5-7 minutes.
3. Push the veggies to the side, add a bit more oil if needed, and toss on the ribeye slices. Cook quickly, about 3-5 minutes, until browned and tender.
4. Mix the veggies and steak together, layering the provolone cheese over the top until it melts and gets all gooey.

### Step 3: Build the Sliders

1. Slice the King's Hawaiian rolls in half horizontally (keep them connected).
2. Place the bottom halves in a foil pan or a smoker-safe tray.
3. Load up the buns with the cheesy steak and veggie mix. Top with the other half of the buns.

### Step 4: Glaze 'Em Up

1. In a small bowl, mix together the melted garlic butter, brown sugar, Dijon mustard, and Worcestershire sauce.
2. Brush this glaze generously over the top of the sliders. Sprinkle with sesame seeds if you like.

### Step 5: Into the Smoker

1. Place the entire tray of sliders into the smoker. Let them smoke for about 30 minutes at 250°F until the tops are golden and slightly crispy, and the cheese is melted throughout.

### Step 6: Serve

1. Remove from the smoker, let them cool slightly, then slice into individual sliders.



# Smoked Cream Cheese

SERVINGS: 6 - 8

PREP TIME: 5 MIN

COOKING TIME: 2 HOURS

## Ingredients

- 1 (8 oz) block cream cheese (full-fat for best texture)
- 1 tbsp olive oil (optional, for binder)
- 2 tbsp Smoking Pastor Sweet Stuff (or your favorite BBQ rub)
- 1 tbsp Hot BBQ Rub (for a spicy kick)
- ¼ cup hot honey or pepper jelly (for drizzling)
- Crackers, pita chips, or veggies for serving

## Directions

Instructions:

1. Preheat the Smoker:
  - Set your smoker to 225-250°F using your preferred wood. (I love pecan, cherry or hickory)
2. Prepare the Cream Cheese:
  - Score the top of the cream cheese with a knife in a crisscross pattern (this helps the smoke and rub penetrate).
  - Lightly coat with olive oil (if using) then generously season all sides with rub (we also love everything bagel seasoning).
3. Smoke the Cream Cheese:
  - Place the block of cream cheese on a sheet of foil or a cast iron skillet for easy transfer.
  - Smoke for 2 hours until the cheese is golden, slightly puffed, and infused with smoky flavor.
4. Finish & Serve:
  - Drizzle with hot honey or pepper jelly for a sweet-spicy contrast.
  - Serve warm with crackers, pita chips, or sliced veggies.

This recipe uses various temperatures and various cooking sources.



# Don't Laugh Burnt Ends

SERVINGS: 6-8

PREP TIME: 15-20MIN

COOKING TIME: 1 HOUR

## Ingredients

- 2 packs all-beef hot dogs (the thicker the better)
- 3 tbsp yellow mustard (binder)
- ¼ cup BBQ rub (sweet + smoky works best)
- ½ cup BBQ sauce
- 2 tbsp honey
- 2 tbsp brown sugar
- 2 tbsp butter, cubed

## Directions

### 1. Score & Slice

- Score each hot dog lightly with diagonal cuts (about ½ inch apart).
- Turn and score the other direction to make a crisscross diamond pattern.
- Then cut into 1½–2 inch chunks. The scoring will open up as they cook and soak up more flavor.

### 2. Season

- Toss in mustard for a light coat.
- Season generously with BBQ rub, making sure the cuts grab the seasoning.

### 3. Smoke

- Heat smoker or grill to 250°F (indirect).
- Place chunks on a wire rack or straight on the grates.
- Smoke 45–60 minutes until they pick up color and firm a little.

### 4. Sauce Bath

- Transfer to a foil pan. Add BBQ sauce, honey, brown sugar, and butter. Stir to coat.
- Cover with foil and return to smoker for 30 minutes.

### 5. Caramelize

- Remove foil, stir again, and let them go uncovered for 20–30 minutes until the sauce is thick and sticky.

### 6. Serve

- Hit them with a sprinkle of rub for garnish and serve hot.
- The scored pattern makes them look like mini brisket burnt ends – but with hot dog magic.

This recipe uses various temperatures and various cooking sources.