

Olympia Provisions Sweet and Smoky Mac

Prep: 1 hour 30 min | Assembly: 15 min. | Total: 1 hr. 45 min. | Makes 60 tortellini

Fresh pasta made with beets and stuffed with cheese



Ingredients:

- 1 ea. Murray's Classic Mac & Cheese, 32 oz.
- 1/2 cup Olympia Provisions Landrauschinken, diced
- 2 links Olympia Provisions Kasekrainer sausage
- 1/2 cup Peppadews, diced and divided
- 1/2 cup Olympia Provisions Sweet Walla Walla Onions divided
- 3/4 cup Sir Kensington's Plain Ketchup, 20 oz.
- 2 Tbsp. Brown sugar
- 1 Tbsp. Apple cider vinegar
- 2 Tbsp. Worcestershire sauce
- 2 tsp. Paprika
- 1/2 tsp. Cayenne
- 1 tsp. Onion powder

Directions:

1. Heat 1 cup of water and 1 tablespoon of oil in a skillet over medium-high heat. Place the Kasekrainer sausages in and cover to steam and cook through.
2. After 7-10 minutes, remove the lid and allow the water to cook off and let the sausages sear in the oil until both sides are browned. Remove from the heat.
3. Chop the Landrauschinken into roughly 1/2" cubes. Slice the Kasekrainer sausages into similarly sized pieces.
4. Preheat the oven to 400 F. Scoop the mac from its container into a large bowl and mix in the two diced meats. Mix in 1/4 cup of the Sweet Walla Walla Onions and 1/4 cup of the diced peppadews.
5. Spoon the mixture into an ovenproof dish or crock and heat in the oven for 25-30 minutes until the mac is gooey and the top begins to brown.

Olympia Provisions Sweet and Smoky Mac

Prep: 1 hour 30 min | Assembly: 15 min. | Total: 1 hr. 45 min. | Makes 60 tortellini

Fresh pasta made with beets and stuffed with cheese



Directions:

6. While the mac is baking, make your barbecue sauce by mixing the ketchup, brown sugar, apple cider vinegar, Worcestershire sauce, paprika, cayenne and onion powder in a small bowl.
7. Turn on the broiler and slide the dish below for an additional 2-4 minutes until the top of the mac and cheese begins to bubble and reaches a golden-brown color.
8. Remove the dish and allow to cool for a moment.
9. Sprinkle the remaining Sweet Walla Walla Onions and diced peppadews over the mac and cheese and finish by drizzling with barbecue sauce. Serve hot!