

COOKING WITH HUGH

HOSTED BY HUGH HARDY



CARROLL'S
SAUSAGE & COUNTRY STORE



Featured on Season 3, Episode 8

Smoked Pork Chop Macaroni and Cheese

- 1 box of Macaroni and Cheese,
cooked according to package directions
- 6 Carroll's® Smoked Pork Chops
- 1 cup Milk
- 4 Eggs
- 1 cup Sour Cream
- Salt and Pepper to taste
- 1 cup Cheese, grated

Directions:

Remove bone from the chops and cut into small pieces. Add to prepared macaroni and cheese. Mix together. Put in a lightly greased baking dish. Sprinkle with grated cheese. Cook 35 minutes in 350° oven.

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