

# Porter Thanksgiving



## Thanksgiving Smoked Cheese & Bratwurst

### INGREDIENTS

- 1 brick of Kraft Sharp Cheddar Cheese.....
- 1 brick of Kraft Colby Jack Cheese.....
- 1 brick of Kraft Pepper Jack Cheese.....
- 1 brick of Kraft Mozzarella Cheese.....
- 1 package of Johnsonville Bratwurst.....
- ½ gallon of Hickory Chips.....
- ½ bag of Kingsford Charcoal Briquettes.....

### PREPARATION (Up to 1 week ahead)

- In barrel smoker light about 10 of the Charcoal Briquettes. Soak the Hickory Chips in water.
- Place Cheese bricks on wire rack, and the Bratwurst on the grill.
- Cover the Briquettes with the wet chips and place the wire rack on the smoker. Do not let the Cheese melt. Turn Cheese every minute or so. Let smoke 10 to 20 minutes or as long as you can without melting the Cheese.
- Wrap cheese in foil and refrigerate. Slice the Cheese and place on serving tray Wednesday evening. Thursday place the tray on buffet line.
- Add the remaining Briskets and bring the fire up. Add remaining Hickory Chips. Cook Bratwurst until done, refrigerate. Slice thin and serve on Cheese tray.