

## These Pulled Pork Mac Bombs Bring the Heat with Ghost Pepper BBQ Sauce

Ghost Pepper BBQ Pulled Pork and Bacon Mac 'n' Cheese Bombs



**OVEN**  
**375°F**

**TIME**  
**2 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb pulled pork
- 1 cup ghost pepper BBQ sauce
- 1 lb bacon, cooked and crumbled
- 1 lb macaroni noodles, cooked
- 2 cups shredded cheddar cheese
- 1 cup milk
- $\frac{1}{2}$  cup butter
- $\frac{1}{2}$  cup flour

Salt and pepper to taste

Ingredient Notes & Swaps:

**Pulled Pork:** Use homemade or pick some up from your favorite BBQ spot.

**Ghost Pepper BBQ Sauce:** Swap in a milder sauce if you're heat-sensitive-chipotle or habanero works great.

**Cheese:** Sharp cheddar is perfect, but mix in some Monterey Jack for extra melt.

**Bacon:** Pre-cooked bacon keeps this recipe easy and mess-free.

Step-by-Step Instructions:

Preheat the OvenSet your oven to 375°F and line a baking sheet with parchment paper.

Mix the Pulled PorkIn a bowl, combine pulled pork and ghost pepper BBQ sauce. Stir to coat fully and set aside.

Make the Mac 'n' Cheeseln a saucepan over medium heat, melt the butter. Stir in flour to create a

roux and cook for 1-2 minutes. Gradually whisk in the milk until smooth and thickened. Season with salt and pepper. Add in cheddar cheese and stir until melted and creamy.

Combine with Bacon & Pasta In a large bowl, mix the cheese sauce with the cooked macaroni and crumbled bacon. Let it cool slightly-this helps it hold together when forming the bombs.

Assemble the Bombs Scoop a spoonful of the mac mixture into your hand and flatten it slightly. Add a spoonful of the BBQ pulled pork to the center, then wrap the mac mixture around it to form a ball. Place on the baking sheet. Repeat until all bombs are formed.

Bake Bake for 20-25 minutes, until the outside is golden and slightly crispy.

Serve Hot Enjoy immediately-serve with extra BBQ sauce or ranch for dipping if you like a little cooling contrast.

Tips for Success:

Let the mac cool slightly: It makes the bombs easier to form and hold together better.

Oil your hands: Prevents sticking when shaping the bombs.

Use a cookie scoop: For evenly sized bombs and quicker prep.

Serving Suggestions & Pairings:

Beer Cheese Dip - creamy, cheesy, and perfect for dunking

Crockpot Nacho Dip - the ultimate game day match

Dorito Casserole - bold, crunchy, and cheesy

Sheet Pan Quesadillas - quick and filling

Chicken Enchiladas - for a full-on comfort food feast

Storage & Leftovers:

Fridge: Store leftovers in an airtight container for up to 3 days.

Reheat: Use an air fryer or oven at 375°F to re-crisp and heat through.

## DIRECTIONS

1. Preheat the : Oven Set your oven to 375°F and line a baking sheet with parchment paper.
2. Mix the : Pulled Pork In a bowl, combine pulled pork and ghost pepper BBQ sauce. Stir to coat fully and set aside.
3. Make the : Mac 'n' Cheese In a saucepan over medium heat, melt the butter. Stir in flour to create a roux and cook for 1-2 minutes. Gradually whisk in the milk until smooth and thickened. Season with salt and pepper. Add in cheddar cheese and stir until melted and creamy.
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11. Serving Suggestions & Pairings: Make it a full flavor explosion with:
12. Beer : Cheese Dip - creamy, cheesy, and perfect for dunking
13. Crockpot : Nacho Dip - the ultimate game day match
14. Dorito : Casserole - bold, crunchy, and cheesy
15. Sheet : Pan Quesadillas - quick and filling
16. Chicken : Enchiladas - for a full-on comfort food feast
17. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days.
18. Reheat: Use an air fryer or oven at 375°F to re-crisp and heat through.
19. Freezer-: Friendly: Freeze unbaked or baked bombs. Reheat directly from frozen, adding a few extra minutes.
20. More Recipes You'll Love: Can't get enough cheesy, spicy comfort food? Try these next:
21. Dorito : Casserole - cheesy, crunchy perfection
22. Beer : Cheese Dip - for dipping anything and everything
23. Crockpot : Nacho Dip - bold, melty magic
24. Sheet : Pan Quesadillas - easy and crowd-friendly
25. Chicken : Enchiladas - a saucy, cheesy classic

## SWAPS & NOTES

& Swaps Pulled Pork: Use homemade or pick some up from your favorite BBQ spot.

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