

Smokey S'mores



Time to Prepare: 5 minutes



Cook Time: 10 minutes



Serving: 12 People

Ingredients

- **11 Graham Cracker halves**
- **7 Jumbo Marshmallows**
- **¼ of a bag of Regular Marshmallows**
- **6 Hershey Milk Chocolate bars**
- **1 Stick of softened butter**

Tools

- Flame Boss Controller and/or Thermometer
- Lump Charcoal
- Aluminum Half Size Pan
- Spatula or Large Spoon

Directions

1. Set up your grill or smoker for indirect heat at 350 degrees using your Flame Boss controller.
2. Butter the bottom of 10 graham crackers and place them butter down in the pan. Also butter the sides of the pan.
3. Next, place the chocolate bars on top of the graham crackers filling in all the gaps with broken pieces of the chocolate bars.
4. Then place the Jumbo marshmallows evenly spaced filling in the remaining gaps with Regular marshmallows.
5. Place the pan in the grill or smoker.
6. Cook for 10 min. or until the marshmallows turn a golden brown.
7. Pull out of the grill or smoker then crumble the last graham cracker over the top.
8. Plate and serve!

Cook's Options:

You can use different kinds of chocolates or even peanut butter cups. Use your imagination when plating and enjoy this twist on a childhood treat!!!



FLAME BOSS®