

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-sized marshmallows**
- **6 Hershey's Milk Chocolate candy bars**
- **1 stick of softened butter**

Tools

- Flame Boss Controller and/or WiFi Thermometer
- Lump charcoal
- Aluminum half-size pan
- Spatula or large spoon

Directions

1. Set up your grill or smoker for indirect heat at 350°F 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 on top of the chocolate, filling in the remaining gaps with regular marshmallows.
5. Place the pan in the grill or smoker.
6. Cook for 10 minutes or until the marshmallows turn a golden brown.
7. Pull out of the grill or smoker, and then crumble the last graham cracker over the top.
8. Plate and serve!

Cook's Options:

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



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