

PIG SHOTS

Ingredients

2 Nathan's Beef Kielbasa Sausage

2 16 oz. packages of bacon

8 oz. Cream Cheese

1/2 cup Mexican 4-cheese blend

3 oz. green chiles (diced) 1/2 cup brown sugar

1/2 teaspoon chili Powder

1/2 teaspoon cayenne pepper –

1/2 tsp + a light dusting of BBQ Rub -



Instructions

Cut sausage down to discs about 3/8" thick.

Wrap 1/2 slice of bacon around the disc and fix in place with a toothpick or skewer several "shots" (10" skewer can hold 4-5 shots).

Soften cream cheese and mix in cheese blend and chiles

Pipe or spoon the cream cheese blend into the "shot glass"

Mix the brown sugar, chili powder, and cayenne pepper together and sprinkle on top of cream cheese filling

Lightly sprinkle with BBQ rub.

Cook indirect (or raised direct would work) in Big Green Egg until bacon is crisped to your liking: