

PIG SHOTS



PREPARATION

1. Slice sausage into ½ inch thick rounds and cup bacon strips in half
2. Wrap half slice of bacon around each piece of sausage and secure with a toothpick
3. Chop jalapeños and add to a bowl with 1 packet of cream cheese and your Holy Voodoo Seasoning and mix thoroughly
4. Add about a tbsp of the cream cheese mixture on top of the sausage bites and add to your jerky rack, cream cheese side up
5. Top with more Holy Voodoo seasoning and it's time to grill!
6. Fire up the Traeger to 250°, close the lid and cook until the bacon is crispy and golden brown for about 1 hour.
7. Remove the pig shots from the grill and let them cool for about 10 mins.
8. Drizzle with Kosmos BBQ sauce and enjoy!

INGREDIENTS

- 1 package Andouille sausage
- 1 lb thick cut bacon
- 1 cream cheese
- 1 can pickled jalapeños
- Holy Voodoo Seasoning
- Kosmos BBQ sauce
- Butter

TOOLS

1. Traeger Ironwood Series 885
2. Traeger Basting Brush
3. Toothpicks
4. LEM Jerky Racks



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