

We made these awesome pig shots That we got from Meat Church the other weekend at our Ace Hardware Labor day cookout. Here is the recipe for them.

1 block cream cheese  
1 can diced Jalapenos  
4 oz cheese, shredded  
1 TBSP chili powder  
2 The Crooked Boar Sweet and Spicy Rub  
1 package bacon  
1 package of your favorite smoked sausage, sliced into 1/2" discs  
toothpicks

Set your smoker to 350 Deg. Use whatever wood that you prefer even pellets.

Soften cream cheese in the microwave and mix cream cheese, Jalapenos, shredded cheese, chili powder and TCB Sweet and spicy BBQ rub thoroughly in a mixing bowl. Slice up your sausage into 1/2-inch slices.

Cut bacon strips in half. Wrap bacon around the sausage, creating a bowl and secure with a toothpick.

Fill the bowl with the cream cheese mixture. Top with more TCB Sweet And Spicy BBQ rub. Place on your smoker and cook for 45-60 minutes. The last 5 minutes we drizzle BBQ sauce or your favorite rib glaze on them.

Take them off and let sit for 10 minutes. #thecrookedboar\_seasonings #thecrookedboar #pigshots #appetizers #tailgate #tailgating #weekend #football #thecrookedboarbbqrub #thecrookedboarsweetandspicybbqrub





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