



# Bacon BBQ Sushi

## **Ingredients:**

- 7 long strips of bacon
- 1 pound ground beef
- 1 Tbsp of your favorite rub
- 1-2 oz Pepper Jack cheese, cut in long tubes.
- 2 jalapenos
- 1 tsp Olive oil
- Salt to taste
- 1/4 cup Happy Jack (or your favorite) barbeque sauce
- 1 cup tortilla chips, crushed
- 1 cup french fried onions, broken
- 3 slider buns (optional)

## **Preparation Instructions:**

Pre-cook jalapeno slices on the grill with a little oil and salt.

Make a sushi mat out of foil and line up bacon on top. Spread beef over the bacon. Line the cheese up along the bottom. Chopped prepared jalapenos and sprinkled on top. Roll into a long tube and put on the grill for about 25 minutes. Glaze with barbeque sauce after about 20 minutes.

Spread crushed chips on one half of a baking pan, and onions on the other. Remove roll from the grill and brush on more barbeque sauce and roll it through the crunchies. Press on more to taste. Cut into slices. Serve with a side of sauce or on slider buns.