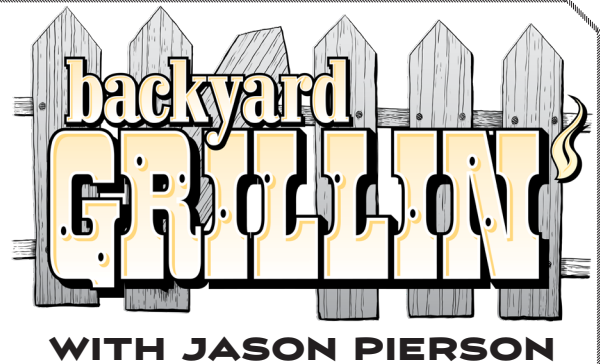


PIG SHOTS!



Ingredients:

7.5 oz chive & onion cream cheese
8 oz sour cream
6 oz shredded cheddar
1 jalapeno, diced small
garlic pepper to taste

1 ring smoked sausage in 1/2" slices
1 pkg thick cut bacon

Optional:

2 Tbsp brown sugar
2 Tbsp rub
4 oz Pepper Jack cheese, cubed



Instructions:

Preheat the grill. Mix together the first five ingredients and set aside.

Wrap a slice of bacon around each slice of smoked sausage so that the edge of the bacon lines up with the bottom of the sausage. Secure it well with a toothpick. Arrange the pork "shot glasses" onto a metal rack for cooking.

If desired, put a cube of pepper jack into the "glasses."

Put all of the cream cheese mixture into a gallon zipper bag and press it into one corner, then snip the tip of the corner. Pipe the cheese into each "shot glass." Sprinkle each one with your favorite rub or some brown sugar.

Put the rack of pig shots on the grill until the bacon is cooked, then remove and allow to cool a little before eating. Hurry and share with your friends before you eat them all.

Find the full playlist of Backyard Grillin' episodes on the Nex-Tech YouTube Channel.



LOCAL ONE