

Smoked Armadillo Eggs

Ingredients:

- 7 Jalapenos
- 8 oz Cream Cheese, softened
- 1/2 cup shredded Pepper Jack Cheese
- 1/2 cup shredded Muenster Cheese
- 1 tsp garlic salt
- 1/4 tsp meat rub
- 2 lbs ground pork or sausage
- 1 lb package of Bacon
- 2 Tbsp ground chipotle pepper



Instructions:

1. Preheat grill to 300 degrees.
2. Cut jalapenos in half lengthwise and remove seeds. Keep in pairs for reassembly later.
3. Combine cheeses, garlic salt and meat rub. Stuff each side of the jalapeno with the cheese mixture and put them back together.
4. Gather 1/4-1/3 lb of ground pork, flatten into a patty, and wrap around each jalapeno into an egg shape. Adjust the amount of meat to best cover the jalapeno.
5. Wrap each egg in 2 - 3 slices of bacon. Sprinkle with ground chipotle pepper (or substitute meat rub or even BBQ sauce). Put on grill using indirect heat for about 30 minutes until the internal temperature reaches 160 degrees.

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



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