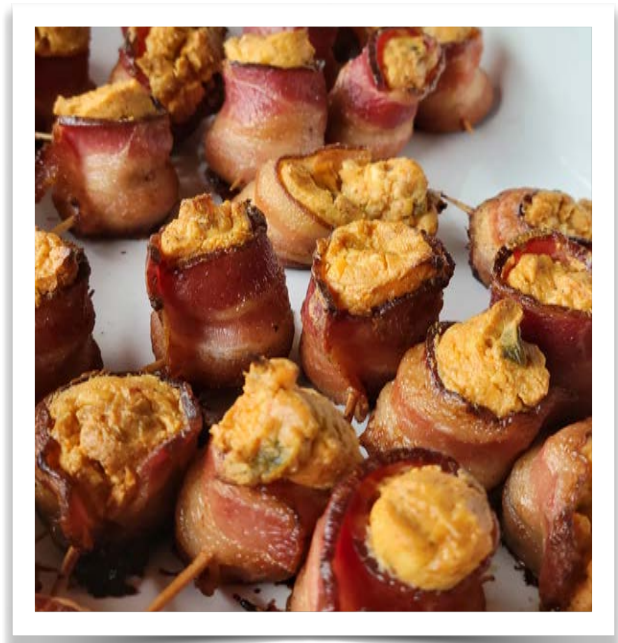


Smoked Pig Shots

This recipe was adapted from Meat Church. We made it our own with our Skinless Farmer Sausage. A M A Z I N G! Makes a delicious appetizer for any occasion. Oh and they are so fun to make! Enjoy these "shots".

INGREDIENTS:

- Smoked Sausage links - cut into ½" thick rounds
We used Unger Meats Skinless Farmer Sausage
- **Unger Meats** Bacon (cut in half)
- 8 oz block of Cream Cheese (softened)
- ½ cup grated **Bothwell** Nacho Blend Cheese
- 2 Tablespoons Jalapeños (chopped fine)
- 1 Tablespoon Chili Powder
- 2 Tablespoons **Meat Church Honey Hog**
- Toothpicks (for securing the bacon to the sausage)



DIRECTIONS:

1. Prepare your smoker to a temperature of 350 degrees F
2. Allow the cream cheese to soften. In a bowl, mix the cream cheese, jalapeños, shredded cheese, chili powder and Meat Church Honey Hog seasoning.
3. Combine thoroughly in a mixing bowl. Set aside.
4. Slice farmer sausage into 1/2-inch slices.
5. Cut bacon strips in half. Wrap bacon around the sausage, creating a bowl and secure with a toothpick.
6. Fill the "shot glass" with the cream cheese mixture.
7. Place the pig shots in the smoker until the bacon is crispy and golden brown, about 45 to 60 minutes.
8. Remove the pig shots from the grill and cool for 10 minutes (cream cheese will be HOT!)

ENJOY!