

Bacon Wrapped ARMADILLO EGGS

Prep time: 15 mins | Smoke Time: 1½ hours + 15 mins | Smoker Temp: 250 F

An explosion of flavour! And so fun to prepare and serve.

*Smoked Armadillo Eggs with jalapeño and spicy cream cheese, our Pork Breakfast Sausage and wrapped in bacon will hit every taste bud in your mouth. A meal in itself and Wayne says you will hit every food group with these. *and NO, armadillos do not lay eggs :)*

INGREDIENTS:

- 1 lb **Unger Meats Bacon**
- 1 lb **Unger Meats Raw Pork Breakfast Sausage**
- 6 medium to large Jalapeño Peppers
- 8 oz Cream Cheese, softened
- **Lanes BBQ Sweet Heat Rub & Seasoning**
- **Lanes BBQ "Kinda Sweet" Sauce**

DIRECTIONS:

- Preheat wood pellet smoker to 250F.
- In a bowl mix softened cream cheese with Lanes BBQ Sweet Heat Seasoning; about 2 Tblsp. But use however much you would like.
- Cut the tops off the jalapeños and core them out using the back end of the spoon, removing all the seeds. Fill the jalapeños with the cream cheese mixture.
- Encase each jalapeño with the breakfast sausage. Just a nice thin layer is good - enough to cover all sides of the jalapeño.
- Then wrap with bacon - it should take about 3 slices of bacon per jalapeño. We used 3 slices and on some bigger ones we used 4
- Once all the jalapeños are fully wrapped with bacon, season with the **Lanes BBQ Sweet Heat Seasoning**.
- Place on smoker for 1 ½ hours or until the internal temperature reaches 165F.
- Remove and increase the temperature of the smoker to 300F. Brush eggs with **Lanes BBQ Kinda Sweet Sauce** and place back on the smoker for about 10 mins.
- Remove the eggs and allow to rest for about 10 minutes.



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