

SPICY TEXAS APPETIZER

Prep time: 15 mins | Bake Time: 30 mins | Yield: 12 muffin size appetizers

Simple is the key word here! Delicious, no fuss appetizers for your next sporting event or get together.

INGREDIENTS:

- 12 slices **Unger Meats Bacon**, cut in half
- 2 links **Unger Meats Oktoberfest Bratwurst** (or smoked sausage of choice)
- **Ol' West BBQ Sauce** (or BBQ sauce of choice)
- 8 oz package Cream Cheese, softened
- Jalapeños, finely chopped (we used 5 but you use the amount you want for the level of heat you want)
- ¾ cup Sour Cream
- 1 cup shredded Cheddar Cheese
- Freshly Ground Black Pepper, to taste
- Sliced Jalapeños, for garnish

DIRECTIONS:

- Preheat the oven to 350F.
- Line muffin tins with bacon slices.
- Brush bacon with BBQ sauce.
- Add a 1" slice of Smoked Sausage to each muffin tin. Set aside.
- Combine the softened cream cheese, chopped jalapeños, sour cream, cheese and black pepper. Mix well.
- Spoon the cream cheese mixture into the muffin tins and top with freshly sliced jalapeños.
- Bake at 350 F for approximately 30 mins.
- Allow to cool and ENJOY!



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