

BACON WRAPPED PORK & CHICKEN BITES

Prep time: 20 mins | Cook Time: 20-25 mins | Cook Temp: 350 F

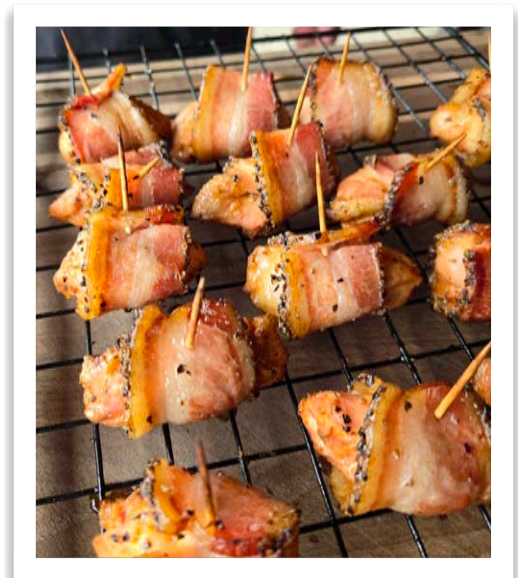
Want to impress your guests without much effort? These Bacon Wrapped Pork & Chicken Thigh Bites will do the trick. Super simple and packed with flavour. Enjoy!

INGREDIENTS:

- 1 medium size Pork Tenderloin
- 1 pkg boneless skinless Chicken Thighs
- 1 pkg **Unger Meats Cracked Pepper Bacon**
- Seasoning of choice. We used:
 - **Killer Hogs The BBQ Rub** (for the pork)
 - **Bearded Butcher Zesty Lime** (for the chicken thighs)

DIRECTIONS:

- Preheat the grill to 350 F.
 - Cut the pork tenderloin and chicken thighs into bite size pieces.
 - Season the meat with your choice of seasonings. Allow to rest for about 10-15 mins.
 - Cut the bacon strips in half for wrapping.
 - Wrap each piece of meat into a half strip of bacon and secure with a toothpick.
 - Place on grilling racks or directly onto the grill grate.
 - Remove the **chicken bites** once they reach an internal temperature of **165 F**
 - Remove the **pork bites** once they reach an internal temperature of **145 F**.
 - Note - the chicken will take a bit longer than the pork so throw those on first if you want them done at the same time.
 - Serve as is or with a dipping sauce. We would recommend **OI' West BBQ Sauce** (available in-store)
- Enjoy!



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