

BACON WRAPPED SMOKED PICKLE SPEARS

Prep time: 10 mins | Smoke Time: approx 1 hr total | Smoke Temp: 350 - 375 F

Taking the already amazing PICKLE SPEARS and making them next level amazing by smoking them and then wrapping them in bacon. It does not take much to be amazing when you wrap it in our bacon. Enjoy!

INGREDIENTS:

- Breaded Pickle Spears
- 1 pkg **Unger Meats Bacon**
- Toothpicks (*don't eat these*)

For the dip

- ½ cup Mayonaise
- ½ cup Sour Cream
- ½ package Ranch Seasoning
- 1 tsp seasoning of choice. We tried a few:
 - *Bearded Butchers Zesty Lime | Spiceology Really Ranch | Spiceology Jalapeño Popper | Bearded Butchers Chipotle*



DIRECTIONS:

- Preheat the grill to 350 F.
 - Place the Pickle Spears directly on the grill and smoke for approximately 30 mins. You really just want the coating to be crispy and lightly browned.
 - Remove from the grill and increase the temperature to 375 F.
 - Wrap each spear with one piece of bacon. Fasten with as many toothpicks as you need to keep it secure. Once the bacon crisps up it will adhere to the pickle spear nicely.
 - Mix up your favourite dipping sauce (or sauces) and refrigerate until ready to use.
 - Grill for another 20 mins or so or until the bacon is nice and crisp.
 - Remove and serve with your favourite dipping sauce.
- Enjoy!

DID YOU MAKE THIS RECIPE?



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