

# BBQ VOLCANO POTATOES

*Prep time: 30 mins | Total Time: approx 3 ½ hours | Grilling Temp: 275 F & 350 F*

## INGREDIENTS:

- 4 Russet Potatoes, washed and dried
- 8 oz Cream Cheese (we smoked the cream cheese, optional)
- 1 lb Unger Meats Farmer Sausage Crumble
- Lanes BBQ Sweet-Lic Seasoning
- 1 lb Unger Meats Bacon
- 1-2 cups Cheddar Cheese, shredded
- Ol West BBQ Sauce
- 1 Jalapeño Pepper, finely chopped
- Cheddar Cheese, shredded
- Sour Cream for garnish



## DIRECTIONS:

- Preheat smoker to 275 F.
- Begin by poking holes all over the potatoes and place them onto the smoker to cook until softened (about 2 hours). Once the potatoes are soft and fork tender, pull off and let cool for a few minutes.
  - IF YOU ARE SMOKING THE CREAM CHEESE: Season the cream cheese block with **Lanes BBQ Sweet-Lic Seasoning**. Put that on at the same time as the potatoes.
- In a bowl, mix the Farmer Sausage Crumble, Cream Cheese, Cheddar Cheese, and Diced Jalapeños. Combine thoroughly. Next take the cooled potatoes and slice a small portion of the top and bottom off so they can stand upright. Now cut the potatoes in half and gently hollow out the core of the potato so that most of the inner meat is gone and you are left with a potato "cup". Save the inside potatoes you scooped out and mix it in with the cream cheese mixture. Be careful not to carve out too much on the bottom of the potato.
- Finally, stuff the potato with the cream cheese/potato mixture. You can make them quite full.
- Now wrap the outside of the potatoes with 2 slices of bacon. Secure each piece of bacon with toothpicks.
- Season the tops of the stuffed potatoes and all over the bacon with **Lanes BBQ Sweet-Lic Seasoning**. Repeat with all the potatoes.
- Turn up the heat on the smoker to 350 F and place the potatoes directly onto the grates and cook until the bacon is done (about 30-45 mins).
- Now remove the potatoes to a foil pan and smother the top and all around the bacon with **Ol West BBQ Sauce**. Top with mounds of Cheddar Cheese and return to the smoker just until the cheese is nice and melty - approximately 5 mins.
- Garnish with a dollop of sour cream and chives. Serve immediately.  
Enjoy!

**DID YOU MAKE THIS RECIPE?**



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