

ARMADILLO EGGS

This recipe and photos are thanks to one of our staff. Thanks Cole! Fun grilling recipes are a must in Summer. Enjoy!

INGREDIENTS:

- 12 Large Jalapeño Peppers
- 8oz Cream Cheese
- **Unger Meats** Ground Pork
- **Unger Meats** Raw Italian Sausage
- 1 lb **Unger Meats** Bacon

DIRECTIONS:

1. Preheat Wood Pellet Smoker to 250 degrees F.
2. Cut the tops off and core jalapeños.
3. Par boil for 6-7 minutes.
4. Stuff peppers with cream cheese.
5. Make a 50/50 blend of ground pork and Italian sausage.
6. Wrap stuffed peppers in sausage blend (pinching all openings closed).
7. Then wrap in strips of bacon (usually about 3 strips per pepper).
8. Smoke at 250 F for a couple hours.
9. Then increase grill temperature to 400 F and grill to crisp the bacon (if desired)
10. Remove from grill and let rest for 5-10 mins.

ENJOY!



UNGERS
SINCE 1903

UNGERMEATS