

Spicy Pickle Pig Shots

Thank you to #BGETeamGreen Member Samantha @the_smokin_hot_mom for this recipe.

Ingredients

1 lb. bacon, sliced in half
Kielbasa sausage, sliced into ½ inch sized pieces
20 dill pickle chips
2 8-oz packages of cream cheese
1 cup shredded Monterey jack cheese
2 green onions, sliced
1 jalapeño, deseeded and diced
1 tablespoon garlic powder
Big Green Egg Sweet & Smoky Seasoning
Big Green Egg Dill Pickle Hot Sauce
Salt and pepper to taste

Method

Set your Big Green Egg for indirect cooking with a convEGGtor at 250°F/121°C.

To create the filling, mix together the cream cheese, shredded Monterey jack cheese, sliced green onions, diced jalapeño, garlic powder, pinch of salt and pepper to taste. Spoon the cream cheese mixture into a gallon size plastic bag or a piping bag. You can easily spoon the mixture into each cup, but I find the piping bag makes it easier. Set aside.

Using a knife, slice the bacon in half and sprinkle each slice, on both sides, with the Big Green Egg Sweet & Smoky Seasoning. Set aside.

To create the pig shots, place a pickle chip on each sausage slice and wrap the bacon around to create a cup. Secure the bacon with a toothpick inserted through the sliced sausage piece on bottom. Pipe (or spoon) the cream cheese mixture into each bacon cup. Place the pig shots directly on the cooking grid or on a perforated pan on the grid. After 1½ hours, use a basting brush to glaze each pig shot with the Big Green Egg Dill Pickle Hot Sauce. Cook for 15-30 minutes more.

Remove the shots from the EGG and garnish with more of the hot sauce or with fresh chopped dill or parsley. Enjoy!

