

## Smoked Oink Roll-Ups

*Recipe adapted from "The Complete Guide to Smoking Meat," by Derrick Riches and Sabrina Baksh*

These little treasures are one of our signature appetizer recipes. Three types of pork are used, including ground pork, bratwurst sausage, and of course, bacon.

**Prep Time:** 30 minutes

**Smoke/Cook Time:** 2 hours

**Suggested Smoking Wood:** Apple, Oak, Cherry

**Yields:** 9-10 servings

### Ingredients

1 pound ground pork

1 pound bratwurst sausage, casings removed

1 tablespoon brown sugar

1 teaspoon paprika

½ teaspoon chili powder

½ teaspoon onion powder

¼ teaspoon cayenne pepper

1 pound bacon

1 cup barbecue sauce

### Method

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

Combine the ground pork, bratwurst filling, brown sugar, paprika, chili powder, onion powder, and cayenne in a large bowl. Form the mixture into meatballs about 1-inch thick and 1¼ inch wide.

Cut the bacon strips in half and separate them. Set a meatball on the end of the bacon and roll them up. Run a toothpick through them widthwise to secure it. Repeat with the remaining meatballs and bacon strips.

Place the rolled shooters directly onto the cooking grid, close the lid, and cook for 1 hour. Turn them and let them cook for another 30 minutes.

During the last 30 minutes of cook time, brush the oink shooters twice with barbecue sauce. Coat one side, then 15 minutes later, turn them over and brush with sauce on the other side. They are done once they reach an internal temperature of 175°F.



**Variation:** Customize these oink roll-ups by adding diced jalapenos and ½ cup shredded jack cheese to the mixture.

