

Smoked Bacon Wrapped Armadillo Eggs

Hey there!!! In today's feature we'll discuss Smoked Bacon Wrapped Armadillo Eggs.

-We'll start w/ the filling first. In a bowl mix together cream cheese, cheddar cheese, parsley, onion powder, garlic powder, salt and pepper.

-Cut off the top end of the jalapeno. Remove the seeds so that jalapeno is hollow. Fill the pepper with the cream cheese mixture.

-For the meat mixture - Combine ground beef & ground pork. Add in garlic powder, onion powder, cumin, smoked paprika, Worcestershire sauce, egg, salt and pepper. Take about a quarter pound of meat mixture and make it into a thin flat disc. Put the stuffed jalapeno on top and wrap the meat mixture around the jalapeno until the jalapeno is completely covered. Wrap each "armadillo egg" with 2 pieces of bacon. Completely cover the entire egg with bacon. Sprinkle on a bit of your favorite bbq rub seasoning. Repeat for the remaining jalapenos.

-Toss eggs on smoker at 275 degrees for about 1hr 45min or until the bacon is cooked through and to your liking.

-Brush each bacon wrapped armadillo egg with your favorite BBQ sauce and cook for 20 minutes more or until the sauce has set.

-Remove from smoker and allow to cool for 5 minutes before eating. Guess what it's EATIN TIME!!!

-I'm Belton Johnson, join me Friday morning at 11:00am with Gormley for more tips from the Saskatchewan Cattleman's Association.

For the Filling:

4 Tbsp cream cheese
2 Tbsp cheddar cheese
1 Tbsp chopped parsley
1 tsp onion powder
1 tsp garlic powder
salt
pepper

For the meat mixture:

1/2 lb of ground beef
1/2 lb of ground pork
1 Tbsp garlic powder
1 Tbsp onion powder
1 tsp cumin powder
1 tsp smoked paprika
2 Tbsp Worcestershire sauce
1 egg optional for binding
salt
pepper
4-5 jalapenos
8-10 slices of bacon (2 slices per egg)
Favorite bbq sauce
Favorite rub seasoning