

Bacon Wrapped Armadillo Eggs

Prep: 20 minutes • Cook: 2 hours

Jalapeño poppers stuffed with creamy cheddar filling, wrapped in seasoned sausage and smoky bacon, then kissed with BBQ sauce for a savory, spicy, and slightly sweet bite.

Ingredients

- 1 pound pork sausage
- 12 slices bacon
- 6 jalapeños (stems, cored, and seeds removed)
- 1 cup Everything BBQ Sauce
- 4 ounces cream cheese (softened)
- 4 ounces sharp cheddar cheese (shredded)
- 1 Tablespoon Sweet Rub

Instructions

1. Preheat a smoker to 250°F using your preferred hardwood (cherry, hickory, oak, or maple).
2. Make the filling: In a medium bowl, combine softened cream cheese, shredded sharp cheddar, and Sweet Rub.
3. Fill the jalapeños: Spoon the filling into each cored and seeded jalapeño, pressing it all the way inside.
4. Wrap in sausage: Encase each filled jalapeño with about 1/6 of the pork sausage, covering completely and rolling into an egg shape.
5. Wrap in bacon: Wrap each sausage-covered jalapeño with bacon (usually 2 slices per egg). Secure with toothpicks if needed.
6. Smoke over indirect heat with the lid closed until the internal temperature reaches 165°F, about 2 hours depending on size.
7. Sauce: For soft, bite-through bacon, brush with Everything BBQ Sauce and serve. For crisper bacon, brush with sauce and increase heat to 400°F for a few minutes, or broil 1–2 minutes to set the glaze and crisp.
8. Rest for 5 minutes before serving warm.

Tags: Pork, BBQ, Smoked, Appetizer, Bacon, Spicy
