

# Carolina Twinkies (Jalapeños Stuffed with Pimiento Cheese, Sausage-Wrapped, Bacon-Wrapped, and Glazed)

Prep: 15 minutes (seasoning rest; assembly time not specified) • Cook: 1 hour 10 minutes

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*Smoked jalapeños stuffed with rich pimiento cheese, encased in breakfast sausage, wrapped in bacon, and kissed with a cola-sweet BBQ glaze for a spicy, savory, and smoky bite perfect for tailgates.*

## Ingredients

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- 8 jalapeño peppers (stem trimmed, halved lengthwise, seeded and deveined)
- 8 slices bacon (standard thickness)
- 1 cup pimiento cheese
- 16 oz breakfast sausage
- 1 cup Meat Church Holy Cola BBQ Sauce
- 2 tbsp Meat Church Holy Cow BBQ Rub

## Instructions

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1. Preheat smoker to 300°F; use hickory or pecan wood if desired.
  2. Cut the stem end off each jalapeño and slice lengthwise; remove seeds and veins.
  3. Fill each jalapeño half to the top with pimiento cheese.
  4. Press two filled halves back together to form one whole jalapeño.
  5. Encase each stuffed jalapeño in breakfast sausage.
  6. Wrap each sausage-covered jalapeño with 1 slice of bacon.
  7. Season all over with Meat Church Holy Cow rub and let sit at least 15 minutes to adhere.
  8. Place the assembled twinkies on a wire rack.
  9. Smoke at 300°F until internal temperature reaches at least 165°F, about 1 hour.
  10. Remove from smoker and brush each twinkie with Meat Church Holy Cola BBQ Sauce.
  11. Return to smoker for 10 minutes to allow the sauce to tack up.
  12. Remove and let cool 10–15 minutes.
  13. Slice in half and serve.
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Tags: BBQ, Smoked, Bacon Wrapped, Appetizer, Tailgating, Spicy

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