

Smoked Cream Cheese with BBQ Rub and Optional Sweet-Heat Glaze

Prep: Not specified • Cook: 2 hours

A block of cream cheese is gently smoked until warm, spreadable, and kissed with hardwood aroma, then crusted with a savory BBQ rub and optionally finished with a sweet-heat glaze for an addictive, crowd-pleasing appetizer.

Ingredients

- 1 block cream cheese
- to taste Meat Church BBQ rub (The Gospel AP or Holy Voodoo; sub Honey Hog, Honey Bacon, or Deez Nuts Honey Pecan)
- to taste Big Wick's Mesquite Smoked Jalapeno Glaze (optional, for topping)
- to taste Texas Pepper Jelly Rib Candy (optional, for topping)
- for serving sturdy crackers or pita chips (optional)

Instructions

1. Prepare a smoker to 225°F using hickory or pecan wood (other woods or pellets are fine).
2. Place the cream cheese on a plank, pan, or a sheet of aluminum foil to prevent it from falling through the grate.
3. Optionally, score the top of the cream cheese to enhance presentation and increase surface area for seasoning.
4. Season all sides generously with Meat Church The Gospel All-Purpose BBQ Seasoning (or Holy Voodoo; subs Honey Hog, Honey Bacon, or Deez Nuts Honey Pecan).
5. Place the seasoned cream cheese in the smoker and smoke at 225°F for 2 hours.
6. Remove from the smoker and optionally top or glaze with Big Wick's Mesquite Smoked Jalapeno Glaze or Texas Pepper Jelly Rib Candy.
7. Serve warm with sturdy crackers or pita chips.

Tags: BBQ, Smoker, Appetizer, Cream Cheese, Texas, Easy
