

# Smoked Texas Twinkies

Prep: 15 minutes • Cook: 2 hours

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*Slow-smoked, bacon-wrapped jalapeños stuffed with smoky brisket, cream cheese, and sharp cheddar, seasoned with Sweet Rub and finished with an optional Texas-style BBQ sauce glaze for a sweet, smoky, spicy, creamy, and crispy bite.*

## Ingredients

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- 1 cup smoked brisket (chopped)
- 12 large jalapeños (seeds removed)
- 12 slices bacon
- 8 ounces cream cheese (softened)
- 8 ounces sharp cheddar cheese (shredded)
- 1/4 cup Hey Grill Hey Sweet Rub
- 1/2 cup Hey Grill Hey Texas Style BBQ Sauce

## Instructions

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1. Preheat the smoker to 275 degrees F using hickory, oak, or pecan. If using a charcoal or gas grill, set up for indirect heat.
2. Prepare the jalapeños: wearing gloves, slice a T-shape into each pepper (a cut across just below the stem, then down the middle). Scrape out seeds and membranes, leaving the stems attached.
3. Make the filling: in a large bowl combine chopped smoked brisket, softened cream cheese, shredded sharp cheddar, and 1 tablespoon of the Sweet Rub. Mix until evenly combined.
4. Stuff each jalapeño with the filling until full but still able to close.
5. Wrap each stuffed jalapeño completely with 1 slice of bacon, tucking the ends under or securing with toothpicks if needed. Season the outside with the remaining Sweet Rub.
6. Smoke the jalapeños directly on the grates for about 90 minutes, or until the bacon is fully cooked and crisp.
7. Optional: after 60 minutes, baste with Texas Style BBQ Sauce and continue smoking for the final 30 minutes to set the glaze.
8. Remove from the smoker and rest for 5 minutes. Drizzle with additional BBQ sauce if desired and serve.

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**Tags: Smoked, BBQ, Appetizer, Bacon, Jalapeños, Texas**

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