ARMADILLO EGGS

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INGREDIENTS:

- 1 LB ground pork
- 12 slices of bacon
- 6 jalapeños
- 4 OZ cream cheese
- 4 OZ cheddar cheese, shredded
- 4 TBSP dry BBQ rub
- 1 C BBQ sauce

INSTRUCTIONS:

Core and seed 6 jalapeños (leave seeds for extra spice).

Combine cream cheese and cheddar cheese. Stuff the jalapeños with the cheese mixture.

Combine ground pork with 2 TBSP of BBQ rub.

Take 2-3 OZ of seasoned ground pork and cover the stuffed jalepenos, evenly. Wrap with 2 slices of bacon each.

Place in a 350 degree oven for 40 minutes, or until pork is cooked thoroughly.

Finish by glazing each armadillo egg with BBQ sauce.

OH PORK

ohio pork council