



Atomic Buffalo Turds

Ingredients

12 3-3 1/2 Inch Jalapenos - fresh
1 8 Ozs Pkg. Cream Cheese
12 Ozs. Bacon (regular sliced-NOT thick sliced)
1 Package Smoked Cocktail Wieners (Lil' Smokeys)
Dizzy Pig Red Eye Express rub
Wood Chunks (Apple, Hickory, or Guava Wood work well)

PROCEDURE

- Wash, remove stems and halve jalapenos lengthwise. Only cut the stem off, don't cut the end of jalapeno off to remove the stem. If the jalapenos are pretty fresh, you can pull the stems off fairly easy.
- Remove seeds and veins (leave veins in if you would like a hotter ABT).
- Fill jalapeno halves with cream cheese, then top with a cocktail wiener.
- Put the two halves together and wrap the whole thing with a piece of bacon. Secure each end of the bacon with a toothpick.
- Sprinkle a liberal amount of DP Red Eye Express rub all over the surface of the bacon.
- Stabilize egg at 350° with a raised grid.
- Place a drip pan on regular grid to catch the drippings.
- Put 2-3 chunks of wood on the coals and place ABT's on the raised grid.
- Cook about 45 minutes, then turn them over to crisp up bottom side of bacon, and cook for an additional 15 minutes.
- Allow to cool several minutes before serving.