

# Piggy Poppers



Time to Prepare: 15-20 minutes



Cook Time: 20-25 Minutes



Serving: 20 apps

## Ingredients

### Pulled Pork

- 1lb smoked pulled pork cooked ahead of time.

### Fixings

- 20 slices of bacon
- 10 Jalapenos halved & cleaned
- 2 - 8oz containers of cream cheese
- 3 - stalks of chopped green onions
- Favorite BBQ Rub and BBQ Sauce

### Recommended tools for the job

- Flame Boss smoker controller
- Quality hardwood lump charcoal
- Basting brush
- Aluminum pan
- Cutting board
- Tongs

## Directions

### Piggy Poppers

1. Set up your grill for indirect heat at 325 degrees
2. Cut the stem of the jalapenos off then slice them in half, remove the seeds and the membrane.
3. Mix the cream cheese and pulled pork adding as much or as little of your favorite BBQ rub along with the chopped green onions.
4. Place the filling into the jalapenos and wrap each jalapeno half with a slice of bacon.
5. When placing the poppers into the smoker lightly cover them with bbq rub.
6. Cook until the bacon reaches desired doneness then brush with bbq sauce and place into an aluminum pan... then back in the smoker for 5 min.
7. Remove the poppers from the smoker and transfer to a serving tray.
8. Drizzle room temperature bbq sauce lightly over the poppers using a left to right motion.
9. Serve and Enjoy!!!

### Cook's Notes:

- Season the pulled pork well with your favorite bbq rub or S&P. The cream cheese will absorb the rub favor making the popper even tastier.

Web: [flameboss.com](http://flameboss.com)

Social: [@flamebossmokes](https://twitter.com/flamebossmokes)



**FLAME BOSS®**