

Pork Shots



Time to Prepare: 20 minutes



Cook Time: 45-50 Minutes



Serving: 12

Ingredients

- 12 Strips of bacon
- Sausage or Kielbasa
- Pimento Cheese

Recommended tools for the job

- Flame Boss smoker controller
- Sharp Chef's knife
- Tooth picks
- Quality hardwood lump charcoal
- Basting brush
- Aluminum foil half pan
- Cutting board
- Tongs



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Directions

1. Set up your grill/smoker for indirect heat at 275 degrees.
2. Place bacon in smoker for 30 minutes (¾ of the way done)
3. Cut the sausage or kielbasa in ¼ inch slices.
4. Take the slightly stiffened bacon and wrap the sausage forming a small cup or "shot glass".
5. Place tooth picks through the sausage and bacon, holding the bacon from unwrapping.
6. Place the "shot glasses" back in the smoker for 10min.
7. Pull the "shot glasses" out of the smoker and brush the exterior with bbq sauce then fill with pimento cheese. (We used Hot Wachulas Sweet Peach BBQ sauce)
8. Place back in the smoker for another 5-10 min.
9. Drizzle serving dish with bbq sauce then place the pork shots neatly on the dish.
10. Serve and enjoy!!!!

Cook's Notes:

- After you cook this one you will keep going back.
- Sometimes I even place a little bbq sauce on top so it looks like there is liquid in the shot. Be creative and have fun!

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