

### INGREDIENTS:

- 1 pound kielbasa
- 10 ounces thick sliced bacon
- 8 ounces cream cheese, softened
- ¼ cup shredded Mexican cheese blend
- Jalapeno, sliced

### DIRECTIONS:

Cut Kielbasa into 1" slices. make sure the sausage slices are smaller than the width of the bacon so you have plenty of room to pipe the filling. Make sure to cut them nice and straight so they stand up properly.

Cut bacon slice in half. Take one half and wrap it around the Kielbasa slice and then thread a toothpick to secure the bacon and Kielbasa together. It should look like a little shot glass.

Blend the cream cheese, shredded cheese, and BBQ and mix together in a bowl until well combined. Place the mixture into a piping bag or sandwich bag (snip the corner off), pipe the mixture into the pig shot until it is just below the top of the bacon.

Place the shots onto your smoker for 45-60 minutes until the bacon is cooked and the cheese filling is puffed and golden. Or use indirect heat on a grill for the same amount of time. Alternatively, bake at 375°F for approx. 20 minutes.

Let cool for a few minutes before removing the toothpicks.