

SMOKED ARMADILLO EGGS WITH COCA-COLA ZERO BBQ SAUCE

MAKES 10

INGREDIENTS

- 10 jalapeños
- 8 oz cream cheese
- 8 oz shredded Mexican cheese
- 2 lb breakfast sausage
- 30 slices thick-cut bacon
- Seasoning of choice

SAUCE

- 8 oz Coca-Cola Zero Sugar
- 1 cup ketchup
- ¼ cup Worcestershire sauce
- 2 tbs brown sugar



DIRECTIONS

1. Simmer the sauce ingredients until combined; cool.
2. For the filling, mix cream cheese, shredded cheese and seasoning.
3. Halve and deseed the jalapeños. Fill and close them. Encase each in sausage, then wrap with bacon.
4. Smoke at 250°F until the sausage is cooked through and the bacon is crisp, approximately 2–2½ hours. Brush with sauce, increase heat to 400°F and cook about 15 minutes more.

SCAN FOR MORE RECIPES

CELEBRATE YOUR FLAVOR

