

Smoke On Wheels

ESTD



1996

AWARD WINNING BBQ

Tailgate Party Foods

Andy Groneman

andyg@smokeonwheels.com

www.smokeonwheels.com

Perfect Pork Meatballs

Ingredients

- 2 1/2 lbs Pork Shoulder
 - 1/2 lb Bacon
 - 10 Sweet Cherry Peppers
 - 1/4 cup Hot Chili Pepper Juice
 - 1 lb bread (the drier, the better)
 - 4 eggs
 - 4 tbsp Favorite steak seasoning
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Instructions

- Cube up 2 1/2 pounds of pork shoulder. Place in a large mixing bowl. Cut up 1/2 pound of bacon, place in bowl with pork shoulder.
- Combine the cherry peppers, chili pepper juice, eggs, bread, and steak seasoning into the bowl. Mix well.
- A handful at a time, put the mixture through a meat grinder.
- Once the mixture is fully ground, roll out the meatballs and place them in a buttered foil pan.
- Preheat your cooker to 400°. Cook the meatballs for 15 – 20 minutes or until the internal temperature is 170°

Smoked Crab Dip

Ingredients

- 8 oz lump crab meat
- 8 oz bacon, cooked, diced
- 8 oz cream cheese
- ½ C mayo
- ¼ C jalapeño, diced
- ¼ C asiago cheese
- 1 clove garlic, minced
- 2 t parmesan, grated fine
- ½ T Cajun Seasoning
- 1 T Favorite Hot Sauce

Directions

- Preheat your cooker to 250°F.
- Combine all ingredients, except parmesan, in a bowl and mix to incorporate.
- Butter an 8" Cast Iron Skillet.
- Add dip ingredients to the skillet.
- Sprinkle the parmesan over the top, and smoke for 1.5-2 hours until top is browned, and dip is bubbling.

Pig Candy

Ingredients

- Bacon (cider cured is my fav.)
- Dark Brown Sugar
- Cayenne/Chipotle Powder

Instructions

- Mix 1 Tbs each of the cayenne and chipotle powders together.
- Spread bacon onto waxed paper, and sprinkle with pepper mixture.
- Coat with brown sugar, evenly.
- Flip bacon and repeat.
- Place on wire rack (coated in pan spray)
- You can also place a pan under it to catch grease if your cooker does not drain it well.
- Cook in 300 degree cooker, until bacon is cooked and brown sugar is caramelizing nicely.
(20-30 min)
- Take off of rack, and rest on waxed paper until ready to package or serve.