

Shrimp Stuffed Jalapeno Peppers Wrapped In Apple Wood Smoke Bacon

Appetizer

INGREDIENTS:

3 Jalapeno Peppers
Apple Wood Smoked Bacon
6 Jumbo Shrimp
PyroDust BBQ Dry Rub
Toothpicks



DIRECTIONS:

Slice Jalapenos peppers, Seed, and remove white membrane
Insert 1 shrimp into each pepper half
Wrap the Shrimp and Jalapeno with the Apple Wood smoked Bacon, Secure with toothpicks
Dust with PyroDust BBQ Dry Rub in your favorite heat level
Cook on smoker until Bacon is crisp

Notes.

Soak your toothpicks during the prep time to help prevent them from burning during cooking.