



Bacon Explosion

Serving Size – 6 – 8

Ingredients

- 2 lbs thick cut bacon
- 2 lbs Italian sausage
- BBQ Sauce
- BBQ Rub

Directions

1. Take 10 slices of bacon and weave them to make a 5x5 grid.
2. Sprinkle some BBQ Rub on the weaved bacon.
3. Spread the sausage on top of the bacon weave.
4. Cook and crumble the rest of the bacon you have on top of the sausage.
5. Drizzle BBQ sauce on top of the bacon.
6. Roll the sausage back one direction. Leave the bacon weave in place.
7. Roll the bacon weave back the opposite direction you rolled the sausage in. Now you should have your Bacon Explosion!
8. Put BBQ rub on the outside of it (on the bacon).
9. Put it on a smoker and cook at 225-230 degrees.
10. Once the internal temperature reaches 165 degrees you can take it off.
11. Add BBQ Sauce to the outside and slice.