

BACKYARD FLAVOR

RECIPE SERIES



HERE'S WHAT YOU WILL NEED

2-3 pounds of pork

1/2 pound of bacon

10 sweet cherry peppers

hot chili pepper sauce

1 pound bread

4 eggs

Smoke on Wheels Pork Marinade

Smoke on Wheels KC Bootleg BBQ Sauce



BREAK apart the pork and place in a large bowl.

CUT up 1/2 pound of bacon and place it into a food processor.

COMBINE the cherry peppers, chili pepper juice, marinade, eggs, and bread into the food processor.

MIX everything well.

ROLL out the mix into meatballs, placing them on a pan and refrigerate until firm.

PREHEAT your smoker to 350°F.

COOK over indirect heat for 20 minutes or until the internal temperature reaches 170°F.

SAUCE the meatballs in a pan after removing from the smoker, then return them to the smoker for another 5-10 minutes to set the sauce.

GRAB a toothpick and enjoy!

FLAVOR PROFILES

Smoke On Wheels KC Bootleg BBQ Sauce

Mildly sweet with a very subtle bourbon infusion, this KC style BBQ sauce pairs well with beef, pork or chicken. This sauce finishes with a noticeable bite that lingers.

Smoke On Wheels Pork Marinade

The 2010 Pork World Champion at the Jack Daniels World Championship, this marinade's flavor profiles are sweet and salty with a fruit juice base.