



Original Recipe

3. Bacon wrapped Sausage stuffed w/ Dates + Sweet BBQ Sauce



Ingredients

1. 1 pack of Johnsonville sausage links (sweet, mild, or hot)
2. 1 pack thin sliced bacon.
3. Approximately 15 pitted whole dates.
4. The Crusty Pig Pork & Chicken rub or The Crusty Pig Ultimate Beef rub.
5. The Crusty Pig Sweet Sauce

Make it!

1. Split the sausage in half length wise but do not cut completely in half.
2. Place 3 dates inside, close up the sausage.
3. Starting at one end of the sausage take a piece of bacon and wrap around the sausage.
4. Secure with toothpicks if desired.
5. Smoke at 275 degrees until internal temperature of sausage is 165 degrees.
6. Finish with a light slather of The Crusty Pig Sweet Sauce.