Cheese Stuffed, Sausage Wrapped, Grilled Jalapenos

Description

The name says it all!

Summary

Yield: 24
Prep Time: 30 minutes
Category: Appetizers
Cuisine: American

Ingredients

- 4 oz cream cheese
- 1/2 cup shredded sharp cheddar cheese
- 1 tbsp finely chopped cilantro
- 6 large jalapeno halved and seeded
- 2 lb breakfast sausage
- 1 tbsp favorite BBQ rub

Instructions

In a medium bowl, combine cream cheese, cheddar cheese, and cilantro.

Place one spoonful of cream cheese mixture into each jalapeño half. Cut each jalapeño into two equal pieces.

Break off a ball of sausage about 1 1/2-inches in diameter. Flatten sausage into a 1/4-inch thick disc and place stuffed-jalapeño piece in the center. Wrap sausage around jalapñeo, pinching sausage closed to completely encase jalapeño. Gentle roll sausage in your hands to create a smooth egg shape. Repeat with remaining sausage and jalapeños.

Light one chimney full of charcoal. When all the charcoal is lit and covered with gray ash, pour out and arrange the coals on one side of the charcoal grate. Set cooking grate in place, cover grill and allow to preheat for 5 minutes. Clean and oil the grilling grate. Place smoking wood directly on top of coals. Sprinkle barbecue rub all over armadillo eggs, then place eggs on cool side grill and cover, with top air vent positioned over cool side of grill. Cook until sausage is cooked through and browned all over, about 30 minutes, flipping eggs halfway through. Any eggs not thoroughly browned can be quickly seared on hot side of grill, about 1 minute per side. Transfer to a platter, let rest for 5 to 10 minutes, then serve.