



Swaggerty's Farm Bacon-Wrapped Sausage Shooters

directions

1. Preheat oven to 350°. Line a baking sheet with parchment paper and set aside.
2. Cut thick sliced bacon in half lengthwise, so each slice yields two slices.
3. Cut sausage links into ½" bite-size pieces. You should have around 25-30 pieces.
4. Wrap the bacon slices around the bottom of the sausage bites and secure them in place using toothpicks, making little "bacon shot glasses." Use one or more toothpicks to secure the bacon so it stays in place while cooking.
5. Place each sausage shooter on the baking sheet. Fill each sausage shooter with some pimiento cheese. Add a jalapeño slice to the top of each.
6. Bake for 30-35 minutes or until the bacon is fully cooked and they are browned and puffy on top. Remove from oven, cool for a few minutes & drizzle with your favorite barbecue sauce.

notes

- You can easily make these sausage shooters through direction #5, cover and refrigerate until ready to bake later.
- You can also cook sausage shooters on a smoker or grill. Just follow the directions and adjust the cook/times and baking equipment for your cooking method.



20-30
servings

30 min.
prep time

35 min.
cook time

ingredients

1 pack of Swaggerty's Farm Premium Italian Sausage
(<https://www.swaggertys.com/product/dinner-links/mild-premium-italian-pork-sausage-5-38oz-19oz-tray>)

1 ½ lbs. thick sliced bacon

1 cup pimiento cheese spread

fresh jalapeños, sliced

Barbecue sauce

Special Kitchen Tools: Large toothpicks

