

Bacon Wrapped Pineapple

This is a great dessert anytime of the year!

Ingredients:

1 Whole Pineapple

1 Package thick sliced low sodium bacon

1 bottle honey

1 bottle Smokey Kansas City Spicy BBQ Sauce from Burnt Finger BBQ

1 Package Oakridge BBQ Dominator Sweet Rub

OPTION: Add grilled jalapenos or serrano chili strips to the inside of the bacon when wrapping for an extra Kick!



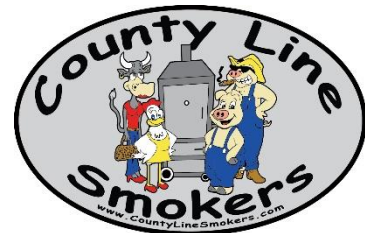
Directions:

Core the pineapple and cut into 1 1/2 inch chunks. Cut bacon in half. Dust the pineapple chunks with sweet and spicy rub. Use a half piece of bacon wrap it around the pineapple chunks and use a tooth pick to hold it in place. Dust the outside of the bacon wrapped pineapple chunks with same sweet and spicy rub. Let the rub sweat a little while the pineapple and bacon get to room temp.

For the glaze I use a spicy bbq sauce about 6 oz of the sauce to approx. 2-3 tbsp of honey to make a sweet and spicy glaze.

Apply the glaze to the bacon wrapped pineapple chunks at the end of grilling.

Set up your grill for direct grilling over medium high heat. Or grill indirect over high heat to make sure the bacon gets crispy. Apply the glaze several times at the end but be careful to not let it burn.



Recipe by Stan Hays of County Line Smokers (www.countylinesmokers.com)

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