

Smoked Cream Cheese & Jalapeno Pinwheels

The smoked cream cheese is the bomb it is great on a cracker by itself. Try it you will be hooked. You can adapt this to use with your favorite pinwheel recipe just smoke the blocks of cream cheese first and transform your old recipe into a new one!

Ingredients:

- 1 pkg Your favorite wrap I like the Sun Dried Tomato
- 2 pkgs Cream Cheese
- 2-3 Jalapenos
- 1 Sweet Onion
- 1 tbsp Roasted Minced Garlic (two cloves minced)
- 3-4 strips Bacon
- Salt and Pepper
- Olive Oil

Optional - add a couple dashes of chipotle sauce, add scallions and/or your favorite bbq rub.

Directions:

Smoke the cream cheese start with cold cream cheese right out of the fridge (I like fruit wood apple or peach) and smoke (I put the cream cheese in a half and put a pan of ice under it in another pan. (Smoke time is about 20-30 minutes) Using a cast iron pan add the strips of bacon to the pan. Turn the cream cheese every few minutes to get smoke on all sides of the blocks. The cream cheese should be getting a little darker. Make sure you add or keep adding your wood chips for the additional smoke. Slice the onion into thin slices put on grill with a little olive oil and char the onions. Core and half the jalapenos and grill the jalapenos until soft. Remove the bacon from the pan. Chop the onion and jalapeno and add it to the cast iron pan. Pull out the jalapenos and onions from the sautéed vegetables and mix with the chopped bacon it into the smoked cream cheese. Add salt and or pepper to taste. Let set and mix several times to get the flavors throughout the cream cheese. Smear on to the wraps and then refrigerate for best results let sit overnight then cut into half inch pinwheels. The ends are what we call the chefs snacks.



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

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