HOT BACON PIMENTO CHEESE DIP

INGREDIENTS

1 pkg. Carolina Pride Bacon
1 tsp. Texas Pete® Hot Sauce
8 oz. cream cheese, softened
8 oz. grated sharp cheddar cheese
8 oz. grated pepper jack cheese
1 cup mayo
12 oz. roasted red peppers, drained
8 oz. diced pimentos, drained
2 tsp. Worcestershire sauce
½ tsp. salt
1 tsp. sugar
½ tsp. cayenne pepper

PREPARATION

1. Chop half of the bacon and cook in skillet until browned and crispy. Set aside.
2. Bake remaining bacon on parchment paper on cookie sheet at 400°F for 15-20 minutes or until crispy.
3. Melt cream cheese, cheddar and pepper jack in slow-cooker on high setting. Mix in mayo.
4. Dice roasted red peppers and place on several paper towels, along with the pimentos, and pat dry. Add peppers and pimentos to slow-cooker.
5. Add remaining ingredients, including chopped bacon, and mix well.
6. Garnish with cooked bacon slices. Lower heat to low or warm setting on slow-cooker.
7. Serve warm with pita chips.
GRILLED KIELBASA & MIXED VEGGIE PACKS

INGREDIENTS

1 Carolina Pride Polska Kielbasa Smoked Sausage
8 small red skin potatoes
3 bell peppers (mixed colors)
1 white onion, sliced
2 cloves of garlic, fine diced
1 zucchini or squash
Handful of fresh mushrooms
Zesty Italian dressing
Salt and pepper to taste

PREPARATION

1. Boil potatoes until almost fully cooked. Cool and cut into wedges.
2. Slice all of the veggies and place in a large bowl. Season with salt and pepper and Italian dressing. Mix well. Add potato wedges.
3. Create small foil pouches and place a handful of mixture inside each pouch.
4. Slightly grill kielbasa, then slice into bite-size pieces and place on top of veggies. Seal pouches and place on a hot grill for 15 minutes or until juices flow together.
JALAPEÑO HULA SQUEALERS

INGREDIENTS
2 pkgs. Carolina Pride Cocktail Smokies
2 pkgs. Carolina Pride Bacon (cut into thirds)
6 jalapeño peppers
1 pkg. fresh pineapple chunks (sliced into smaller segments)

3 cups brown sugar
1 pkg. McCormick Memphis Pit BBQ Rub

PREPARATION
1. Preheat oven to 350°F.
2. Starting with a cocktail smokie, top with a chunk of pineapple, then a slice of jalapeño, and wrap in a third of a bacon slice. Secure with a toothpick.
3. When all squealers are assembled, mix dry ingredients in bowl. Toss each squealer in mixture until covered.
4. Place each Jalapeño Hula Squealer on broiler pan. Bake for 1 hour; then broil 3 minutes or until brown sugar begins to bubble.
5. Serve hot.