

Bo's BBQ Bacon Sushi

Hot

.75 lb. thick pepper bacon
1 lb. hamburger 80/ 20 or less fat no more
steak rub seasoning to taste
Deac's gunpowder to taste
Salt to taste
Black pepper to taste
7-8 dashes of Worcestershire
Habanero string cheese

Regular

.75 lb. of thick cut bacon
1 lb. hamburger 80/ 20 or less fat no more
Hamburger rub seasoning to taste
Salt to taste
Black pepper to taste
7-8 dashes of Worcestershire
Smoked string cheese

Quick and easy BBQ sauce

1 cup Worcestershire
1/2 cup brown sugar or maybe a touch more
cap of distilled vinegar
Ketchup to taste and to thicken
Deac's gunpowder (3 dashes for the slow burn)

Cook at 350 degrees for about 25-30 minutes with indirect heat. After that coat with BBQ sauce of your choice every 5-10 minutes until done, about another 25-30 minutes depending on the width of your roll.

If you undercook it and have already sliced it continue to slice and lay the pieces on a cookie sheet and cook at 350 degrees in the oven until done, usually 2-7 minutes unless you way under do it.

We did smoke this recipe at the fire hall and it turned out very good as well. You will just have to add a few extra minutes to the cook time and ensure you use a meat plug so the cheese will not come out.