



Pig Shots

on the Akorn Grill

INGREDIENTS

- Bacon
- Pineapple Sausage
- Cream Cheese
- Green Onion
- Jalapenos
- Glaze: Maple Syrup, Bourbon

INSTRUCTIONS

1. Cut the sausages into roughly ½-inch rings
2. Cut the bacon in half and wrap a piece around the sausage creating the “shot glass”
3. We used skewers to hold them all in place but toothpicks will work also
4. For the filling mix the cream cheese with 1 cup shredded cheddar cheese, diced green onion and Char-Griller Sweet and Spicy Rub
5. Fill each “shot glass” and top each one with a slice of jalapeno and more Char-Griller seasoning
6. Smoke these on the Char-Griller AKORN at 300°F for roughly 35 minutes total
7. After about 20 minutes glaze each shot with the maple bourbon glaze
8. Remove them once the bacon looks nice and crispy



AKORN® Chicken Wings

INGREDIENTS

12- 18 chicken wings

3 Tbsp salt

4 Tbsp of your favorite wing seasoning or sauce

INSTRUCTIONS

1. Place your chicken wings on a raised wire rack and season both sides with the salt, then place back in the refrigerator for 1 to 4 hours.
2. Bring the Akorn grill up to 320 degrees with 1 chunk of hickory wood.
3. Remove wings from the refrigerator and place on the grill grate above the heat diffuser.
4. After closing the lid up the temp on the Auto Kamado to 450 degrees.
5. After 10 min flip wings over and rotate the grate $\frac{1}{4}$ turn.
6. After an additional 10 min, spray both sides of the wings with spray butter or another fat of your choice, rotate the grate $\frac{1}{4}$ turn and close for another 10 min.
7. After a total of 30 min on the cooker the wings should be atleast at 195 degrees internal temp, if they are, remove them and place them in a large ziplock bag and add desired seasoning or sauce to them to spread it over the wings evenly.
7. Plate and serve.