

BACKYARD FLAVOR

RECIPE SERIES

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HERE'S WHAT YOU WILL NEED

1 Jar of Whole Dill Pickles

House of Q House Rub

House of Q Sugar & Spice BBQ Sauce

1 Pound of Thin-Sliced Bacon

12oz. Block of Gouda Cheese

SLICE the pickles in half down the center so there are two equal halves.

REMOVE the inner part of the pickle with a pairing knife or jalpeno corer tool, leaving the end intact. Keep the two cored halves together so when you put them back together, they will match up.

SLICE the block of Gouda chees into “sticks”.

INSERT a stick of cheese into one side of a pickle half, then slide the other half of the pickle onto the first half.

DUST all sides of each wrapped pickle with House of Q House Rub.

PREPARE your Yoder Smokers pit for indirect cooking and set for 275 degrees.

PLACE the pickles in the cooker and close the lid.

SMOKE until the bacon has rendered around the pickle, with a somewhat crusty or dry look.

GLAZE with House of Q Sugar & Spice BBQ Sauce.

PRO TIP: Make sure the bacon has rendered onto the leg. It should look dry and somewhat crispy. This is the secret to great results!



FLAVOR PROFILES

House of Q House Rub

House Rub is a balanced rub that is equally sweet, salty and fragrant from onion, garlic and our secret spice mix. pepper.

House of Q Sugar & Spice BBQ Sauce

A sweet aroma comes across in the first bite and shifts to kick of spicy heat from the cayenne and pepper.