

BACKYARD FLAVOR

RECIPE SERIES



HERE'S WHAT YOU WILL NEED

- R Butts R Smokin' R-Steak Rub
- R Butts R Smokin' Cherry Habanero
- 2 lbs of Bacon
- 6 Large Bell Peppers
- 2 Steaks of Your Choice

STEAK POPPERS

CUT the bell peppers into strips large enough to hold a slice of steak.

CUT the steak into slices and place onto the strips of bell pepper.

SEASON each piece with R-Steak Rub.

WRAP each piece tightly with bacon and then pin with a toothpick to hold it all together.

SEASON the wrapped poppers with the Cherry Habanero Rub on all sides.

HEAT your smoker to 275°F.

PLACE the poppers on the second shelf.

COOK for about 45 minutes allowing the smoke to infuse the poppers until steak probes at 145°F.

SEAR the poppers over direct flame to crisp up the bacon then enjoy.

PRO TIP: Prep the night before and let all flavor from the rubs take hold!



FLAVOR PROFILES

R Butts R Smokin' Cherry Habanero
Subtle sweetness with mild heat with an kick of chili pepper.

R Butts R Smokin' R-Steak Rub
This steak rub combines elements of classic steak rubs but with a mild jalapeno bite. It's versatile enough for any savory cook with evident garlic and onion flavor profiles, and the perfect balance of salt.