

Turkey-Bacon-BBQ Appetizer



Ingredients:

Bacon, Turkey Breast, AZ Greggs "Original" BBQ sauce & AZ Greggs Dry Rub

Process:

- * Cut bacon strips in 1/2 (horizontal)
- * Cut turkey into 1" strips and then into cubes about 1/4 the length of the bacon strip
- * Wrap the bacon up with the turkey inside
- * Secure each wrap with 2 toothpicks to ensure it doesn't come apart on the grill
- * Dip all wraps thoroughly in the BBQ sauce and then sprinkle the dry rub generously over the top
- * Place wraps on grill set to high and close the lid
- * Let the heat get to approximately 450°F
- * Take wraps off the grill and brush on more BBQ sauce
- * While doing this, turn grill to low and close the lid
- * Place the wraps back on the grill and turn to high
- * Allow the heat to get to 500°F
- * Once there, turn heat off, open lid and remove wraps
- * If need be, place in microwave to heat up later