



courtesy of Pigheaded BBQ Competition Cooking Team

<http://www.pigheadedbbq.com>

How to Make a Fatty

Here is a recipe for one of my favorite bbq foods (Fatty). I know, smoking a fatty doesn't normally conjure up something to eat, but hey, you're not in the '70's anymore. Basically you start with a 1lb. sausage roll such as Bob Evans, Jimmy Dean's, or what ever your favorite brand or flavor. Experiment, this is not rocket science, it's bbq.

Flatten out the roll into a big patty and stuff with whatever your imagination comes up with, then roll back up making sure to get a good seal. Two of my favorites to do are:

Broccoli rabe, roasted red peppers and mozzarella cheese and the other is cheddar cheese and roasted peppers.

After you've rolled it back up into a roll, sprinkle with your favorite rub, then smoke @ 250 degrees for about 3 hours. They will look something like this. Notice that I didn't have a great seal on these, but they still tasted great.

