

# A FEW RECIPES TO ENJOY THIS SUMMER

## SMOKED JALAPENO, BBQ AND BACON MEATBALLS

*Recipe from David's Brother, Dan Fountain*

This is a wonderful, no fail recipe.

### INGREDIENTS

- ☐ 2 lbs hamburger 80/20
- ☐ Block of favorite cheese (like pepperjack) cut into cubes about ½"
- ☐ Bacon slices - cut in half
- ☐ Sliced jalapeños
- ☐ Favorite rub & favorite BBQ sauce
- ☐ Pepper jelly

### DIRECTIONS

- Size of meatballs is up to you. Take small amount of meat and form small patty.
- Place cheese cube in middle and form meat ball around it.
- Take piece of bacon and wrap around meatball and secure with toothpick.
- Place jalapeño slice on top where there is no bacon and press into meat slightly.
- Sprinkle rub all over, then place on wire rack and then into smoker at 275 degrees.
- Smoke until bacon is rendered and meatball register 145 degrees.
- Place in pan and put some BBQ sauce and pepper jelly in pan and stir to combine. Enough to cover without making the meatballs swim in sauce.
- Return to smoker at 325 degrees for 5 to 10 minutes until sauce tacks up.
- Enjoy!



## BUTTER KLOUSHA

*Recipe from Lynn Fountain*

This is a great dessert to freeze and keep on hand.

### INGREDIENTS

- ☐ 1 box yellow cake mix
- ☐ 1 stick of butter melted
- ☐ 1 egg, lightly beaten
- ☐ 1 - 8 oz package of cream cheese
- ☐ 3 eggs slightly beaten
- ☐ 1 box confectioners sugar (3 ¾ cups)

### DIRECTIONS

- Mix cake mix, melted butter and 1 egg in the food processor until completely blended.
- Press mixture into a 13 x 9 oblong pan.
- Mix the cream cheese, 3 eggs, and the confectioners sugar in the food processor until well blended (it's best to shift the sugar first)
- Pour this mixture over the cake mix mixture.
- Bake at 325 degrees for 35 to 40 mins until golden brown.





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