**Gizmo Tarts**

12 Small disposable aluminum pot pie tins

12 6" tortillas

12 Large eggs beaten

2 Pounds cooked sausage

2 Cups Pico

Favorite kind of cheese slices

Push tortilla down into pot pie tin. Pour about 1/4 cup of precooked sausage crumbles onto tortilla. Add 2 TBS Pico and your favorite rub or seasonings or diced scallions. Pour 1/3 cup beaten eggs.

Smoke about 25 minutes at about 275. Remove and cover each with a couple slices of your favorite cheese. Put back into the smoker for another 15 minutes or so to melt/brown the cheese.