**Recipe:**

**ABT’s**

* **12 or more Jalapeno’s**
* **2-cups favorite cheese, I prefer goat cheese or cream cheese**
* **favorite rub**
* **pound of bacon**

**first, cut jalapeno’s in half long ways and core, next mix cheese and season to taste with your favorite rub, then fill jalapenos with the cheese mixture. wrap them in the bacon. I usually use half a slice per ABT. sprinkle with your favorite rub. then smoke at 250 to 300 for 1- 1.5 hours or until the jalapeno’s are tender and bacon is fully cooked.**