

Armadillo Eggs Recipe

Ingredients:	<p>1/4 stick butter 24 pickled jalapeno peppers 2 cup Biscuit mix 12 oz. shredded cheese 2 lb. hot pork sausage 2 pkg ShakenBake pork seasoning in a ziploc baggie.</p>
Instructions:	<p>Tear the sausage into little bits. In a bowl, mix sausage, biscuit mix, and 6 oz. of cheese into a dough.</p> <p>Cut the stem off each pepper, cut a slice down it, and remove the seeds. Stuff the pepper with cheese. Create a flat patty of the biscuit mixture. Place a stuffed pepper on the patty and wrap the dough around the pepper, pinching the dough sealed. Drop the pepper in the ziploc and shake it to coat well.</p> <p>Heat the dutch oven over coals and rub the butter around the inside. No need to use the lid - all the heat is under the d.o. this time.</p> <p>Place a few wrapped peppers in the d.o. and fry until they are very brown all over. Make sure you cook the sausage well.</p>
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