

## Grilled Bacon Wrapped Stuffing

Serves 6-8 Prep time 1.5 hours (including freezing) Cook time 40 minutes

### Ingredients

8 slices of bread, cut into cube  
2 cups of water  
2 tablespoons Ribs Within Wahoo Chicken Rub  
1 pound of sliced bacon (not thick cut), cut in half  
Barbeque sauce for brushing (optional)

### Steps

Preheat oven to 350 degrees F.

Place cubed bread on a sheet pan and toast in oven until crisp, about 10 minutes. Set aside to cool.

In a large bowl, combine Ribs Within Wahoo Chicken and 2 cups of water and stir to combine.

Add bread cubes to mix until all liquid is absorbed. Spray and ice cube tray with nonstick cooking spray. Fill each section of the tray with bread mixture and freeze for 2 hours.

Remove tray from freezer and pop out frozen stuffing cubes.

Wrap each cube in 1/2 strip of bacon. Secure using 2 toothpicks.

Preheat grill to 300 degrees

Place wrapped stuffing cubes in an aluminum pan. Place pan on grill, cooking with indirect heat for 45 minutes or till bacon is brown. Flip wrapped stuffing after 30 minutes and turn after every 10 minutes, until browned all the way around.

If desired, brush bacon with your bbq sauce and allow to cook in the pan for 5 additional minutes to form a glaze. Serve immediately