

BACON STICKS W/MAPLE BOURBON GLAZE

INGREDIENTS

- 2 Cups Brown Sugar
- 1 Box Plain Breadsticks
- 1 bottle Kosmos-Maple Bourbon Rib Glaze
- DBBQ Bacon

INSTRUCTIONS

1. Preheat pellet grill to 350°
2. Take 1 breadstick (2 if they are really thin) and wrap them with bacon
3. Coat the bacon with brown sugar, being careful not to break the breadsticks
4. Place breadsticks on grill for 20-30 minutes or until bacon is done to your liking
5. Remove from grill and place on cutting board and drizzle with Kosmos-Maple Bourbon Rib Glaze



EAT – ENJOY – REPEAT !

