

## **BBQ BACON STICKS**

{MAKES 10-12}

### **INGREDIENTS:**

- Wooden skewers, soaked in water
- 1 pack streaky bacon
- Your favourite BBQ sauce

### **METHOD:**

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Griddle and the Dome Lid on your Cobb Cooker and let it heat up for at least 5 minutes.
3. Tightly wrap a strip of bacon around a skewer - as you would a new grip on a tennis racket, overlapping just a little bit as you wind it on.
4. Leave about an inch of the skewer bacon-free for people to hold it.
5. Make as many as you will need on the day.
6. Cook for around 5 minutes a side and serve as is, or with your favourite fresh dip.

### **FUEL:**

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium heat.