

## DESCENT INTO MADNESS

---

This is another crazy one, even by my standards. Looking back on it, it was a confluence of three different inspirations over the course of years, but it did not lock in until the third. What was that? Well, in December of 2020, McDonalds China had a one time, limited release of SPAM and Oreo burger. A bit far away for me to get the original, so I had to make it myself. As I was making it remembered Steve at work telling me about low-and-slow bacon wrapped bagel chips and maybe a handful of seconds later I recalled Wayne at the River Country Store telling me about jalapenos on top of peanut butter on Ritz crackers (which inspired “River Country Poppers”). And from that I came up with bacon wrapped Oreos with hot peppers. I think calling it “Descent Into Madness” was appropriate [i]

### INGREDIENTS

---

<b>Qty.</b>	<b>Unit</b>	<b>Item</b>
16	Cookies	Oreos (Original)
1	16 oz pack	Regular Cut Bacon
1 - 2	Pepper	Habaneros

For the Oreos, you need the regular ol’ originals. No double stuffed, not one of the fancy new flavors, original... ol” ... Oreos (or perhaps Hydrox)

I am still on the Kunzler tip for bacon. Use regular cut bacon, about 16 slices to a pound. Thick cut bacon may not crisp up as nicely in the smoker. If you don’t use the whole pack and there will be some leftover bacon, I suggest vacuum sealing to maximize the storage time in the fridge

Use whatever hot peppers you like. I tried both jalapenos and habaneros, but you know what? I liked the habaneros much better. The jalapenos were barely noticeable (although I may have gotten a weak batch) but the habaneros cut through nicely and there flavor was a nice compliment to the sweetness of the Oreos and saltiness of the bacon

### SPECIAL TOOLS

---

- Food Saver (or similar vacuum sealer) [iii]
- Vacuum seal bags or bag rolls [iii]
- Grill / smoker with hickory or mesquite wood / pellets. [iv]

### PREPARATION

---

- 1) Heat the smoker (or oven) to 200 deg. F.
- 2) Rinse the peppers and pat dry
- 3) Remove the pepper stems and slice the peppers VERY thin
- 4) Pull 16 Oreos from the package and set aside

- 5) Place one piece of bacon length wise on a cutting board
- 6) Place both your hands at the center of the bacon, press down lightly and spread your hands to the ends of the bacon. The idea is to slightly stretch the bacon
- 7) Place an Oreo on edge at the left end of the bacon
- 8) Roll the Oreo in the bacon until the left end of the bacon is on the bottom of the Oreo [v]
- 9) Slice the bacon to the right of the Oreo. This should be about half of the bacon slice [v]
- 10) Tuck the bacon on the side of the Oreo away from you under the Oreo and place flat on the cutting board [v]
- 11) Place pepper slices on the Oreo [v]
- 12) Place the second half of the bacon slice on top of the bacon wrapped Oreo and tuck in the edge of the bacon wrapped around the Oreo under it [v]
- 13) Wrap the rest of the second half of the bacon under the bacon wrapped Oreo and gently place on a ½ sheet cooling rack in a half sheet pan [v]
- 14) Repeat steps 5 – 13 for the rest of the bacon and Oreos
- 15) Place the bacon wrapped Oreos in the smoker (or oven) for 3 hours
- 16) At the end of 3 hours, bump the smoker temperature up to 500 deg. F (or the highest temperature if it is less than 500 deg. F) and cook for additional 10 minutes or until it reaches your desired level of crispiness
- 17) Pull from the smoker (or oven) and let sit for 5 minutes
- 18) ENJOY!!!

---

### CLOSING THOUGHTS

---

WARNING! These things are HIGHLY addictive! They store well in the fridge and taste great cold. The bacon seems to get crispier the longer they store in the fridge. I have not tried reheating them yet, but 350 deg. F for about 10 minutes should do the trick and make the bacon a tad crispier

---

### NOTES

---

- i. I have a derivative of this one in mind which I am going to call “Hey, you know what? There are 5 lights.” [ii]
- ii. There is probably only a handful of people that will get this reference
- iii. Only really required if you plan on doing the prep work in advance or if you want to vacuum seal the leftover bacon
- iv. If you don’t have this, the oven should be fine, but you won’t get that “little bit of extra.”
- v. See pictures

PICTURES

















