

Smoked Bacon Wrapped Onion Rings

Amount	Measure	Ingredient - Preparation Method
1	pack	bacon
5		sweet onion
2	tablespoons	black pepper
1/2	cup	sriracha hot sauce
2	tablespoons	mayonnaise
1	teaspoon	lime juice

Cut onions into 1/2 inch thick rings and pop out center rings to have a nice, sturdy onion ring.

Brush onion with hot sauce.

Wrap each onion with bacon and secure with skewer or toothpick.

Heavily cover the onion rings with pepper and smoke, grill or bake for about 90 minutes at 250-350.

To make spicy sriracha mayo, combine 2T of mayo, 1T of sriracha, and 1 tsp of lime juice and mix well.