

## Smoked Wagyu Beef Chorizo Breakfast Bombs



**TIME TO PREPARE**  
30  
minutes



**COOK TIME**  
2.5 Hours



**SERVING**  
Around 40 Pieces



**PREPARED BY**  
Frozen\_Smoke\_BBQ

### Ingredients

1 Pack	Wagyu Beef Chorizo Links
1 Pack	Sliced Bacon
2 Cups	Shredded Cheese
6 Eggs	Scrambled "Season to taste"

### Steps to Cook

1) Cut Chorizo half the size of the bacon.
2) Wrap Bacon around the Chorizo and attach with tooth pick or a grillpinz.
3) Fry up eggs and then scoop inside bacon bowl
4) Place on smoker/oven @325°
5) Add cheese on the top when everything is almost done
6) We took ours to 155° before adding Cheese
7)
8)
9)


10)

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