

*Mason Hill Cattle Recipe*

## Wagyu Ground Beef Aramadillo Eggs



**TIME TO PRE-  
PARE**

4 hours



**COOK TIME**

45 minutes



**SERVING**

3-4 People



**PREPARED BY**

stew\_be\_cue

*Ingredients*

*Steps to Cook*

1 package of Mason Hill  
ground beef

1 package of bacon or Mason  
Hill Wagyu beef bacon

6 Jalapeños

1 Egg

1 cup of bread crumbs or  
crush pork rinds

1 brick of softened cream  
cheese

1 cup shredded cheese

2-3 scallions

Your favorite meat rub to  
taste

- 1) Mix cream cheese, shredded  
cheese, scallions, and some  
seasoning in a bowl. Set  
Aside.
- 2) Mix ground beef, egg, 1-2 tbs  
of meat rub, and bread crumbs  
or pork rinds in bowl.
- 3) Cut and deseed the Jalapeños.
- 4) Stuff Jalapeños with cream  
cheese mixture.
- 5) Form ball around stuffed  
jalapeño with meat mixture.
- 6) Wrap meatball with a piece of  
bacon and secure with tooth-  
pick.
- 7) Place the armadillo eggs on a  
smoker or oven set to 275F for  
2.5-3 hours or until and in-  
ternal temperature of 165F
- 8) Slice and Enjoy!