

## Smoked Cream Cheese

### **Ingredients:**

8 oz. block cream cheese  
1 tsp. Olive oil  
Dizzy Pig Pineapple Head Seasoning  
Every Thing Bagel Seasoning  
Pineapple Habanero Sauce  
Spicy Tomato Jam  
Bacon crumbles

**BGE setup:** Woo with plate setter legs up 180° - 200°

### **Directions:**

Preheat the smoker (Amazen Smoker Tube with Hickory pellets). Make small fire on one side, smoker tube on other. Microwave pellets to dry out, place in tube, and light, let burn 10 minutes, blow out then place in bottom of egg on angle, top up. Place grid on top of extender then pan/cream cheese

Place cream cheese block onto a baking sheet with non-stick foil. Brush with olive oil and make some 1/2 inch wide by 1/4 inch deep cross-hatches in the top of the cream cheese. Smoke for 2 hours. You can serve this warm or cold, mix it into a dip or spread it onto a bagel.

### **Smoked Cream Cheese Variations:** Rubs Dippers Toppers

Pineapple Smoked Cheese, *Pineapple Habanero Sauce*, Robert Rothschild brand, Dizzy Pig *Pineapple Head Seasoning*, Nashville Hot Cream Cheese, Nashville Hot Chicken Rub, Celery + Crackers, Hot Honey Drizzle, Apple Pie Smoked Cream Cheese, Cinnamon Sugar, Nilla Wafers, Apple Pie Filling, Taco Smoked Cream Cheese, Taco seasoning, Tortilla Strips, Hatch Chilies, Jalapeno Jam Smoked Cream Cheese, All-Purpose BBQ Rub, Crackers, Jalapeno Jam, Everything Bagel Smoked Cream Cheese, Everything Bagel Seasoning, Bagel Chips, Crumbled Bacon