



courtesy of Who Are Those Guys? BBQ Competition Cooking Team
<http://www.watgbbq.com/>

Crab Fattie

Another recipe from Don Wooten, *Off the Hoof BBQ*. Don is a volunteer firefighter, and we all know that firefighters in addition to being brave community servants are also some very good cooks. Don tells me that he and some other firefighters were talking at the firehouse one night about making some fatties and the talk of a crab fatty came up. Don volunteered to give it a whirl and came up with this recipe on his own after numerous attempts. I can tell you I am glad that he did and say thanks to Don for sharing and also to he and his buddies for working hard every day to protect our communities from fire and other emergencies.

Ingredients:

1 pound crab meat
1 package Italian cheese
1 pound ground sausage
Old Bay seasoning to taste (approx 2 TBS)

Instructions:

Lay out a 16" piece of plastic wrap on the counter

On the plastic wrap, roll out the sausage into a rectangle 1/4" thick about 12" by 14"

Mix the crab, cheese, and old bay

Place crab mixture in the middle of the sausage in a fairly tight formation long ways and roll into a log shape with the stuffing in the middle.

Bring the 2 side sections of sausage together with the plastic then fold up the ends.

At this point I spray the seams with Pam and rub them until you cannot see them anymore and sprinkle a little Old Bay over the top of the sausage roll.

Place fatty on a grilling sheet (the one with holes) remove the plastic wrap before heating.

Smoke at 225 degrees for about 2 1/2 to 3 hours until the internal temperature is about 170 degrees. Let it rest for about 10 minutes, cut it into slices and serve.

This dish can also be baked in an oven using the same temperature and time aiming for the same finished internal temp.