

Hickory Smoked Armadillo

- ~ 1 armadillo, cleaned and skinned***
- ~ salt***
- ~ pepper***
- ~ your favorite seasoning, optional***
- ~ your favorite BBQ sauce, optional***

Trim off as much fat as possible from armadillo.

Salt and pepper to taste. Sprinkle on your favorite seasoning to taste.

When charcoal is ready, add damp hickory chunks and place whole armadillo on rack. Close lid.

Let brown on all sides. When browned, wrap in foil and place back on grill for about 2 hours.

When done, trim meat from bones and add bbq sauce for a great sandwich.

Serve and Enjoy!