

# Smoked Bacon Wrapped Onion Rings W/ Sriracha Mayo Dipping Sauce

written by The Recipe Exchange | June 11, 2015

## **Ingredients**

1 pack Bacon  
4-5 Sweet Onions  
2 T Black Pepper  
1/2 cup Sriracha Hot Sauce  
2 T Mayo  
1 tsp Lime Juice

## **Directions**

Cut onions into 1/2 inch thick rings and pop the internal rings out until you have a nice sturdy onion ring.

Brush onion with hot sauce.

Wrap each onion ring with bacon and secure with a skewer or toothpick.

Heavily cover the onion rings with pepper and smoke, grill or bake for about 90 minutes at 250-350 degrees.

To make the spicy sriracha mayo, combine 2 T of mayo, 1 T of sriracha sauce, and 1 tsp of lime juice. Mix well.