



# RECIPE

Feeds: 4 People  
Prep Time: 15mins.  
Cooking Time: 45mins.



## PA's JALAPENO POPPERS

### INGREDIENTS

- 12 Medium/Large Jalapeno Peppers
- 175g Cream Cheese
- 175g of Shredded Cheese (Cheddar/Parmesan)
- 250g of Corn Kernels
- 24 Slices of long streaky bacon
- Small Sleeve of Chives
- 1½ tsp of Smoked Paprika
- 1½ tsp of Garlic Powder
- 1½ tsp of Onion Powder
- Pinch of Chilli Flakes
- Salt & Pepper to taste

### DIRECTIONS

- Preheat Smoker/Grill to 150c (300f)
- Halve Jalapenos lengthways with a sharp knife to form 2 boat shapes from each fruit (Keep stalks on if possible when halving as they are easy to hold with stalk after cooked) and remove seeds and membrane (white bits) if you don't like your food too hot.
- Combine all remaining ingredients into a mixing bowl, except streaky bacon, and combine with a spoon or fork create your popper filling.
- Scoop filling with a spoon into the Jalapeno halves – fill to only about ¾ of each half with filling
- Cut each strip of streaky bacon into halves lengthways and proceed to wrap each Jalapeno half with bacon and hold in place with toothpicks.
- Place bacon wrapped jalapenos into preheated Smoker/Grill and cook for around 45mins. Or until Jalapenos have softened and bacon is brown & crispy (Sometimes necessary to do a quick sear (5mins) at high temp at end of 45mins to crisp up bacon).
- Serve with an Avocado or Sour Cream dipping sauce to add a cool edge when serving.

### SMOKIN' HOT TIPS

- If you like it HOT, consider adding the membrane and seeds removed from the Jalapenos in prep stage to your fillings!!! And don't forget to bring a fire extinguisher to dinner!
- Don't want the bacon wrap?? Try covering the filled Jalapeno halves with Panko Crumbs instead to get a nice crispy and crunchy topping to your Poppers.
- Be adventurous and make up your own filling mixes for a personalized twist to your poppers, hey, we've even seen them made using cream cheese mixed with raspberry jam in the filling!! The only limitation is your imagination.
- Want a toned down version of the poppers? Consider replacing the Jalapenos with Mushroom???