

Texas Twinkies

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

12

Description

Baconwrapped jalapeño poppers with a creamy beef filling and a BBQ glaze This recipe requires precooked brisket which makes it a great way to use up any leftover brisket

Ingredients

- - 12 medium jalapeño peppers - 12 tablespoons cream cheese
- softened - 1 ½ pounds cooked chopped brisket - 12 slices thick-cut bacon - kosher salt and ground black pepper to taste - ½ (12 ounce) bottle BBQ sauce

Instructions

1. Preheat the oven to 300 degrees F (150 degrees C). Slice jalapeños in the shape of a "T." Cut a straight vertical line from top to bottom with a crosscut directly under the stem
2. making sure to cut only halfway through the jalapeños. Use a spoon to remove and discard all seeds and membranes. Place jalapeños on a baking sheet. Dotdash Meredith Food Studios Bake in the preheated oven for 10 minutes. Transfer jalapeños to a bowl of ice water for a few minutes to extract the rest of the seeds' oil. Blot dry with a paper towel. Dotdash Meredith Food Studios Increase oven temperature to 350 degrees F (175 degrees C). Spread 1 tablespoon cream cheese inside each jalapeño. Place about 2 ounces brisket inside each
3. then wrap with a slice of bacon. Place poppers on a baking sheet and season with salt and pepper. Dotdash Meredith Food Studios Bake in the preheated oven for 30 minutes. Remove from the oven and brush the tops with BBQ sauce. Return to the oven and bake 5 more minutes. Dotdash Meredith Food Studios