



Grilled Jalapeño Poppers

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

16

Description

The best jalapeño poppers are cooked on the grill Any leftover cheese mixture makes a good spread for crackers while youre waiting

Ingredients

- - cooking spray - 8 ounces cream cheese - 1 ½ cups shredded Cheddar cheese - 2 tablespoons grated Parmesan cheese - 1 ½ teaspoons garlic powder - 16 whole jalapeño peppers with stems - 8 slices bacon
- cut in half crosswise

Instructions

1. Preheat an outdoor grill for medium heat and lightly oil the grate. Mix together cream cheese
2. Cheddar
3. Parmesan
4. and garlic powder in a bowl until the mixture is thoroughly blended. Lay jalapeño pepper on a work surface and cut a lengthwise sliver from the side of the pepper
5. exposing seeds and white membrane. With the handle of a teaspoon
6. scrape out seeds and membrane
7. leaving the hollow pepper. Repeat for the rest of the peppers. Chop up pepper slivers and mix into cheese stuffing. Stuff each pepper with cheese mixture and wrap each stuffed pepper in a half bacon slice. Secure with toothpicks. Grill stuffed jalapeños on a less-hot part of the grill until peppers are hot and juicy and bacon is browned
8. 30 to 40 minutes. Christina