

Bacon Wrapped Jalapeno Poppers



Ingredients

- 6 large jalapeno peppers
- 250g cream cheese, softened
- ½ cup cheddar cheese, grated
- 2 tbsp BBQ sauce
- 1 block parmesan cheese
- 6 slices streaky bacon, sliced in half lengthways

Directions

- Step 1 – Prep the jalapenos by slicing them in half lengthwise. Using a small spoon, scoop out the white flesh and seeds.
- Step 2 – In a bowl, combine the cream cheese, cheddar cheese and BBQ sauce.
- Step 3 – Spoon the cream cheese mixture into the jalapeno halves. Top with freshly grated parmesan cheese.
- Step 4 – Wrap the bacon strips around the popper and secure with toothpicks.
- Step 5 – Prepare your BBQ for indirect cooking over low – medium heat (150°C to 190°C). If using a Weber Q BBQ, set up your BBQ with a convection tray and a trivet.
- Step 6 – Once at temperature, place the poppers on the grill, lower the lid, and cook for approximately 15 minutes, or until the base of the poppers are charred, the bacon on top is cooked and the cheese filling is melted and bubbling. Remove and serve immediately.

