



Garden Fresh Farm Recipes

Bacon Wrapped Grilled Jalapeño Peppers

We absolutely adore jalapeño peppers in any way, shape, or form! Fresh jalapeño are stuffed with a mixture of cheeses and seasoning and wrapped in smoky bacon and are a perfect appetizer or an accompaniment to summertime meals. These easy jalapeño peppers are grilled until the bacon is crisp and the cheese is perfectly melty.

Ingredients:

6 whole Jalapeño peppers
6 oz cream cheese (block)
1 onion sliced in strips
1/2 teaspoon Montreal Seasoning
12 slices bacon (more/less depending on cut of bacon)

Directions:

Cut each Jalapeño in half lengthwise. Using a small spoon, scrape out seeds & membranes.

Spread cream cheese into the Jalapeño halves.

Sprinkle with Montreal seasoning.

Place an onion strip on each Jalapeño.

Wrap each Jalapeño completely with bacon ensuring the cheese is covered. Secure with toothpicks. We use two in each half.

Grill: - Place jalapeño on grill cut side down and grill just until bacon begins to crisp (about 6 minutes). Flip jalapeño over. Reduce heat to medium-low and cook an additional 10-12 minutes or until bacon is cooked and cheese is melted.

