



Roasted Jalapeno Poppers

Recipe and photo from traegergrills.com.



Ingredients

12 JALAPEÑOS	8 CENTER CUT BACON SLICES
2 CUPS CREAM CHEESE	2 OZ SHARP CHEDDAR CHEESE
1/2 CUP GREEN ONIONS, MINCED	2 TSP FRESH LIME JUICE
1/2 TSP KOSHER SALT	2 SMALL GARLIC CLOVES, MINCED
4 TBSP FRESH CILANTRO, CHOPPED	4 TBSP SEEDED TOMATO, CHOPPED

Preparation

When ready to cook, start the [Traeger](#) grill on smoke with the lid open until the fire is established (4-5 minutes). Set the temperature to 350 degrees F and preheat, lid closed, for 10-15 minutes.

Place 2 bacon slices directly on the grill grate and cook 10-15 minutes until cooked through and crispy flipping halfway through. Remove from grill, but leave the grill on. When cool enough to handle, coarsely chop the bacon and reserve.

In the bowl of a stand mixer, combine cream cheese, cheddar cheese, green onions, chopped bacon, lime juice, tomatoes, cilantro, salt and garlic. Mix on medium speed with a paddle until combined. Transfer mixture to a piping bag.

Cut the tops off the jalapeños and remove the seeds and ribs with a small paring knife. Pipe the filling into each pepper so that the filling comes up a 1/4" over the top of the pepper. Place the tops back on each pepper.

With a rolling pin, flatten out the remaining six slices of bacon until they are 1/8" thick. Cut each slice in half. Wrap 1/2 a bacon slice around each pepper and secure with a toothpick.

Place the peppers in the Traeger Jalapeno Popper Tray. Place the tray directly on the grill grate and cook for 30-40 minutes until the peppers are tender, bacon is crispy, and cheese is melted. Enjoy!

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West: 8100 W. Kellogg Wichita, KS 67209 | 316.722.4308 | 800.888.5872
East: 5620 E. Kellogg Wichita, KS 67218 | 316.681.3011 | 866.258.5872
Derby: K15 & 71st Derby, KS 67037 | 316.788.1122