



## RWC Garden Crisp Stuffed Jalapeno Poppers

**MAKES:** 8 servings

**TIMING:** 1 hour

### INGREDIENTS:

- 16 jalapenos, halved and deseeded
- 8 oz. Garden crisp
- 1 lb. bacon
- Toothpicks to keep closed



### DIRECTIONS:

1. Preheat the grill with coals on one side to create indirect heat.
2. With each of the halves of jalapeno, spread in enough Garden Crisp to fill the cavity. Then wrap each one with a slice of bacon and secure both top and bottom with a toothpick
3. Place on the grill on indirect heat for about 30 minutes flipping often until bacon is almost cooked. Then to finish, place over the coals on the grill and char the bacon for about 2 or so minutes on both sides. Serve with your favorite dipping sauces and enjoy!