

BACON & BLUE CHEESE JALAPENO POPPERS

Suitable for a summer party snack!

We have the ultimate Jalapeño Popper recipe that's sure to impress any hot food fundi.



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Prep time: 15 minutes
Cook time: 20 minutes
Serves 4-6 people

INGREDIENTS

12 whole jalapeño peppers
285 g block of cream cheese
1 teaspoon garlic powder
43 g blue cheese
12 slices bacon
Sweet BBQ sauce for basting

INSTRUCTIONS:

1. Through one side of the chilli pepper, cut a slit lengthwise, but not all the way.
2. Carefully remove the seeds with a spoon. Wash under cold, running water to get rid of any stray seeds.
3. In a bowl, mix the cream cheese, blue cheese and garlic powder.
4. Fill each cavity with the cream cheese mixture.
5. Starting from the stem end, wrap the chilli pepper with bacon.
6. Secure with toothpicks. Repeat with the remaining peppers.
7. On medium-high heat braai the chilli peppers, occasionally turning for about 20 minutes or until bacon is golden brown and crisp.
8. Baste the chillies with BBQ sauce 2 minutes before taking them off.
9. Remove from heat, discard toothpicks and serve immediately.

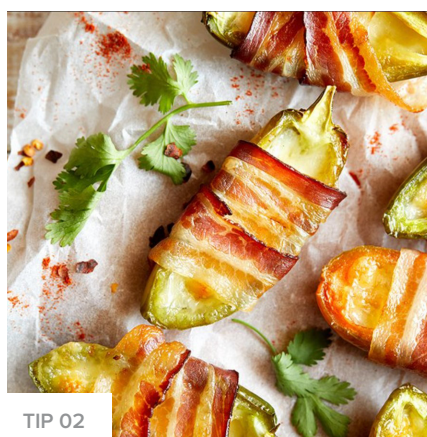


MEGAMASTER RECIPE TIPS



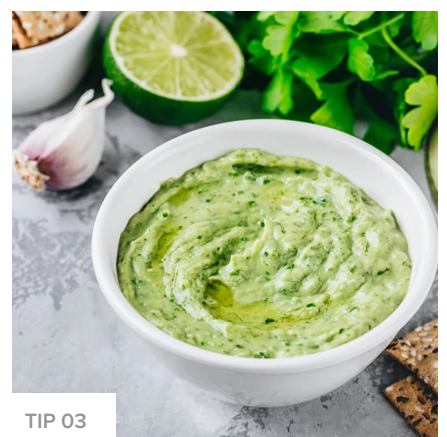
TIP 01

Let your bacon get to room temperature before use, so it cooks evenly.



TIP 02

Take it to the next level: Substitute jalapeños for serrano peppers which have the same appearance and taste, but can be up to nine times hotter!



TIP 03

Serve with ranch dressing or homemade guacamole.