

# Jalapeno Rockets – Traeger Grills

We lovingly call these Jalapeno Rockets because the heat from the Jalapeno and the andouille will have you soaring like a rocket. We pack them full of pimento cheese, andouille sausage, cheese and some fire honey for good measure. These things are hit the spot amazing. Happy Cooking, Chef Jason

**Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary**

**Yield:** Makes 12 Jalapeno Rockets

**Prep time:** 15 Minutes

**Cook time:** 15-25 Minutes (Depending on desired doneness of bacon)

## Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
12 ea	Jalapenos, Fresh, Medium	Topped and cored
8 oz wt	Sausage, Andouille, Cooked	Diced small
8 oz wt	Pimento Cheese Dip, Prepared	
¼ cup	Bread Crumbs, Panko	
1 tbsp	Bayou Dust Rub, 5280 Culinary	
1-2 tbsp	Fire Honey, 5280 Culinary	
6 pieces	Bacon, Applewood,Thick	cut in half

## GARNISH

taste Fire Honey, 5280 Culinary

taste Bayou Dust Rub, 5280 Culinary

## Preparation Directions:

Load Traeger with Reserve Blend Pellets  
Set Traeger to 450° and Ignite  
Allow Traeger to reach temp

\*\*\* Safety Tip \*\*\* Wear Gloves when working with jalapenos and avoid touching your face  
Top and core all jalapenos  
Make sure jalapeno popper rack is cleaned

In a medium mixing bowl add the following  
Andouille Sausage  
Pimento Cheese  
Bread Crumbs  
Bayou Dust  
Fire Honey

Mix the above ingredients together well and let sit for 5 minutes, re mix after 5 minutes

Stuff Each jalapeno from the top until full  
Wrap each jalapeno with a half slice of bacon and secure with a toothpick

Load wrapped jalapenos into the rack

Load jalapenos (in the rack) into 450° Traeger and close the lid  
Cook for 15 Minutes before checking  
Check jalapenos to see doneness – look for bacon doneness and cheese oozing from top  
Continue to cook for another 5 minutes and check doneness again  
If poppers are done to your liking, using heat proof gloves, carefully remove rack  
If poppers are not done, continue to cook in 5 minute increments until desired doneness.

Using heat proof gloves, remove the jalapeno popper rack and bring into the kitchen  
Remove jalapenos from the popper rack, place onto a plate  
Drizzle with Fire Honey and dust with bayou Dust  
Top with chopped cilantro if desired  
Let rest for 3 minutes  
Devour

## Shopping List:

Traeger Ironwood 885  
Traeger Reserve Blend Pellets  
Traeger Jalapeno Popper Rack  
Bayou Dust, 5280 Culinary  
Fire Honey, 5280 Culinary

Ace SKU 8030462  
Ace SKU 8015887  
Ace SKU 6102982  
Ace SKU 8561961  
Ace SKU 8017719