

Big Green Egg – Jalapeno Poppers

Are you ready for the ultimate food cooked on the Egg? Jalapeno poppers go totally next level with this recipe. Smokey, sweet, spicy and bacony... it doesn't get any better than that. Let's dig in and get to work. Happy Cooking, Chef Jason

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

Yield: 24 Jalapeno Poppers

Prep Time: 10 Minutes

Cook Time: 25 - 30

Cook Temp: 450° - Indirect Heat

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
12 ea	Jalapenos, Fresh, Medium	Split and cored
8 oz wt	Burnt Ends, Pork or Beef	Chopped Fine
8 oz wt	Cream Cheese	
¼ cup	Jalapeno Jelly	HOT
¼ cup	Bread Crumbs, Panko	
1 tbsp	Fire Salt, 5280 Culinary	
12 pieces	Bacon, Applewood, Thick	cut in half

GARNISH

taste Fire Honey, 5280 Culinary

taste Bayou Dust Rub, 5280 Culinary

Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer's instructions before using grills, starters and any cooking tools

Stir charcoal in the Big Green Egg and Top off with Fresh Charcoal

Clean out ash pit if needed

Open Bottom vent and top vent for maximum air flow during startup process

Make a well in the center of the lump and ignite the charcoal using speedilight starters or an EGGniter

When temp hits 200° add the EGGspander system and convEGGtor

Heat to temp of 450° and adjust lower and upper vents to hold at 450°

While grill is heating up – prep jalapeno poppers as follows

Split jalapenos in half lengthwise and scrape out seeds and pith

Place tasso ham, cream cheese, jalapeno jelly and bread crumbs into Mixing Bowl

Mix well to combine and season with Fire salt, mix well to combine

Cut bacon strips in half

Fill each jalapeno half with filling

Wrap with bacon and hold bacon with toothpick

Place 12 halves onto a single drip tray, repeat process for second drip tray

Allow to sit on the counter while grill reaches cooking temperature

Burb Big Green Egg and Open dome

Add trays of poppers to the bottom and middle grate of the eggspander system

Cook for 25-30 minutes or until bacon is at desired doneness

**** If desired, Glaze during the last 3 minutes of cooking with Fore Honey

Using tongs and heat proof gloves, remove trays from the grill and bring into the kitchen. Allow to rest for 2-3 minutes so cheese can cool and firm up.

While resting drizzle with Fire Honey and season with Bayou Dust

Devour !!!

SHOPPING LIST

Big Green Egg, Large

Ace SKU – 8797946

Big Green Egg, EGGspander

Ace SKU – 8025190

Big Green Egg, Drip Trays

Ace SKU - 8025201

Charcoal, Big Green Egg

Ace SKU – 8697104

Big Green Egg, EGGniter
Thermometer, Big Green Egg
Fire Salt, 5280 Culinary
Fire Honey, 5280 Culinary
Bayou Dust, 5280 Culinary

Ace SKU - 8695330
Ace SKU - 8025749
Ace SKU - 8561979
Ace SKU - 8017719
Ace SKU - 8561961