RECIPE

BACON-WRAPPED JALAPEÑO POPPERS (ABTS) ON THE BBQ

Jalapeño halves loaded with melting cream cheese and cheddar, wrapped tightly in streaky bacon. You smoke them gently first, then turn up the heat until the bacon is crispy. Fresh, creamy, salty and a gentle kick, all in one bite.



INGREDIENTS

For 6 people

Baking and cooking times apply to the original quantity.

- 12 fresh green jalapeños of equal size
- 200 g plain cream cheese, at room temperature
- 75 g grated cheddar
- 1 tsp smoked paprika
- ½ tsp garlic powder
- ½ tsp onion powder
- 12 thin slices of streaky bacon
- 2 tbsp BBQ sauce of your choice

HOW TO MAKE BACON-WRAPPED JALAPEÑO POPPERS

1. Put on disposable gloves: the juice of the peppers burns your eyes and skin.
2. Cut the jalapeños in half lengthways, leaving the stem on.
3. Scrape out the membranes and the seeds with a teaspoon.
4. Stir the cream cheese, cheddar, paprika, garlic powder and onion powder together until smooth.
5. Fill the pepper halves with the filling, slightly domed and not over the rim.
6. Cut the bacon slices in half.
7. Wrap each pepper half tightly in half a slice of bacon, with the loose end underneath.
8. Secure the bacon with a cocktail stick if needed and keep the peppers in the fridge until the fire is ready.
9. Set up the BBQ for indirect cooking at 120 °C (250 °F) and add the apple or cherry wood to the coals.
10. As soon as the smoke runs thin and blue, place the peppers filling side up on a rack away from the direct heat.
11. Smoke them for about 30 minutes with the lid closed, until the cheese softens and the bacon starts to colour.
12. Open the air intake and let the BBQ climb to 180 °C (355 °F), still indirect.
13. Cook the peppers for about another 20 to 30 minutes, until the bacon is golden brown and crispy.
14. If you like, brush the bacon with a thin layer of BBQ sauce for the last 5 minutes.
15. Let the ABTs cool for 5 minutes: the filling is scorching hot.
16. Serve them warm on a board.