



JALAPENO POPPERS

Ingredients:

10 Jalapeño peppers
10 slices of bacon
100 gr cream cheese
30 gr cheddar cheese (or another
hard spicy cheese)

Supplies:

Kamado
pro set
piping bag
grater
half moon baking mat
Crescent drip pan

Kamado set up:

Indirect/ Direct heat

PREP TIME

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 150 °C. For this recipe, work with direct and indirect heat. Place the pro set in the Kamado. On the right side you work with direct heat, place the half-moon grid at the bottom of your Kamado. On the left side, work with indirect heat, place the heat shield on the lower level and on the upper level place the half-moon grid. Now let the Kamado heat up further to 200°C.

Also make sure you have a drip pan with a baking mat ready on the left side of your Kamado so it can catch the fat coming off the bacon. You place your drip pan on the heat shield.

PREPARATION

Grate the cheese and mix it with the cream cheese. Then put this into a piping bag.

Cut open the jalapeño, removing the seeds (unless you want it very spicy). Put a bit of grated cheese in the jalapeño. Pipe the

cream cheese on top and wrap the bacon around it. Make sure the bacon covers the cheese well.

Grill the poppers first on direct heat on the lower grid for 2 minutes, then continue cooking on the upper grid for 10 minutes until the bacon is golden brown.