

**Note: All of these are best with a little season salt or Tony Chachere's.**

**Bacon over the top is essential.**

**If you're using a fresh meat, you'll need to poke a hole in the bottom of the pepper with a toothpick so it won't be gooshy when it's done.**

### **Shrimp Jalapenos**

1 shrimp for every pepper you're fixin' (20-30 count size)  
Cream cheese

Shake some Tony's on the peeled shrimp and stuff them head first into the jalapenos. Fill up the gap at the top of the jalapeno with cream cheese. Bacon on the top of this one is mandatory. Poke a hole in the bottom of the jalapeno with a toothpick so it can drain as it cooks.

### **Old Stand By**

1 lb. brick of Cream Cheese  
1 lb. breakfast sausage

Fry up the sausage, drain good, and while it's still hot, mix in the cream cheese. Put in a pastry sack or old sock with a hole in the bottom and squeeze it into the jalapenos. (Just kidding about the sock)

### **Super Easy**

Coupla links of Boudin

Remove the casing from the boudin, slice in quarters lengthwise, and stuff in the jalapenos. If it gets easier than this, someone else is making them.

### **You did What?!?**

1 package of Cornbread mix  
1/2 cup milk  
1 egg  
Some Super Sharp Cheddar Cheese

Mix up the cornbread and fill the jalapenos half full. Put a long square (1/4" sq. by 1 1/2" long) of cheese in the middle. A little salsa in the cornbread mix while you're making it is kinda good too.

### **Breakfast Jalapenos**

2 eggs

Whip up the eggs and fill the jalapenos up, or half way and put in some cheese or sausage.

## **Pizza Peppers**

Pepperoni  
Mozzarella Cheese  
Tomatoes or tomato sauce  
Italian seasoning

Sprinkle a little Italian seasoning in the jalapenos and fill with the ingredients any way you can get them in there. Careful, these will be kinda gushy when they're done. You can always stick a hole in the bottom of the jalapenos with a toothpick to let them drain.

## **Meat Jalapenos**

Put your choice of raw meat or sausage in the jalapeno. Be sure and poke a hole in the bottom of the jalapeno to let it drain while it cooks.

## **Hill Country Stuffed Jalapeno**

1 cup shredded cheddar cheese  
1/2 cup minced shrimp or crab  
1/2 teaspoon Mrs. Dash Herb and Garlic seasoning  
1 egg beaten well  
bacon

Mix all ingredients together and stuff in Pepper. Place 1/3 piece of bacon on top and secure with a tooth pick and grill

I have also used well ground sausage instead of shrimp.

*Thanks to Jacque M. Gerth*

## **Italian Peppers**

4 Italian sausages cooked on the grill  
1/2 of a onion  
1/2 cup of Italian bread crumbs  
Italian seasoning  
4 TBS of cheese and salsa mix or Velveeta cheese

Shred 4 sausages on a cheese grater into a bowl.  
Shred 1/2 onion.  
Ad bread Crumbs  
Ad seasoning  
Ad Cheese to mixture so becomes paste like  
Stuff in Peppers  
Top with bacon

**Sent in By Grillin Chillin**

### **Wisconsin Peppers**

4 to 5 large cloves garlic minced very fine

1 large vidalia onion minced

8 ounces queso blanco shredded

8 ounces queso fresco shredded

8 ounces cream cheese softened

1/2 tsp kosher salt

1/4 tsp freshly ground black pepper

About 30 jalapeno peppers prepped for stuffing

1 pound thin sliced honey cured bacon strips cut in half

Mix the garlic, onion, cheeses, salt and pepper. Stuff into peppers, wrap the tops of the peppers with the bacon strips and secure with a toothpick. Bake peppers until cheese is browned and bubbly and bacon is crisp.

### **DeeBee's Imperial Stuffed Jalapeños**

1/2 cup finely chopped green pepper

1/4 cup finely chopped onion

2 TB butter

8 ounces cooked salmon, cod, crab or tuna. (or your favorite cooked fish), flaked

1/3 - 1/2 cup mayonnaise

2 TB breadcrumbs

1 tsp. dry mustard

1 tsp. Worcestershire sauce

1 egg

1 tsp. Old Bay seasoning

1/4 tsp. baking powder

Poke a small hole in the bottom of each jalapeño. Sauté green pepper and onion in butter until soft. Add all other ingredients and stuff peppers. (I use a Zip Lock-style bag and cut the corner off of it and 'pipe' the filling into the pepper). I have a 4-burner gas grill and set the Chile Grill on a two burner side that is set on Low and I turn up the other 2 burner side on med (closest to the peppers) and High (the side farthest from the peppers). It takes about 25 minutes to get the jalapeños cooked to perfection.

### **DeeBee's Buffalo Chicken Stuffed Jalapeños**

1 can (about 10-12 oz.) of cooked chicken, drained well and finely flaked (found near the tuna fish in your supermarket)

6 ounces cream cheese

1/4 cup Louisiana hot sauce

1/4 cup bottled ranch dressing (or bleu cheese dressing)

1/2 cup shredded cheddar cheese

TOPPING: 1/2 cup shredded cheddar cheese (optional)

Poke a small hole in the bottom of each jalapeño. (If you are used to seasoning the inside of your peppers with salt or Creole seasoning... don't do it in this recipe) Cream the cream cheese, hot sauce and dressing. Add the chicken and cheese and mix well. Pipe into peppers and grill. If desired, just before taking off of grill... top with a little sprinkle of shredded cheddar cheese... and let melt.