

Grilled Stuffed Jalapeño Peppers

From Quick & Simple

Get fired up for this grand prizewinner, submitted by Lisa Miller in Quick & Simple's Perfect Picnic Dish Contest.

INGREDIENTS

| | |
|------------------------|-----------------------------|
| 24 whole(s) | jalapeño peppers |
| 24 slice(s) (packaged) | sharp Cheddar cheese |
| 3 piece(s) (8 oz) | Italian sausage (precooked) |
| 12 slice(s) | bacon |

DIRECTIONS

- 1) Preheat grill to medium. Slice peppers in half from tip to stem, leaving stem end intact. Scrape out seeds and fibers with a spoon. Be sure to wash your hands and cutting board thoroughly after handling jalapeños!
- 2) Fold one slice of cheese in half and stuff into each pepper. Cut cooked sausages lengthwise in half, then each half into quarters. Stuff one piece of sausage into each pepper and press closed.
- 3) Cut bacon slices in half, wrap each slice around a jalapeño and secure with a toothpick. Place a drip pan under grill grate and arrange peppers on grate above the pan.
- 4) Grill 20 to 25 minutes, turning occasionally, until bacon is crisp and peppers are tender. Alternatively, you can bake them at 400°F for 15 to 20 minutes.



Theresa Raffetto

COOKING INFO

| | |
|------------|--------------|
| Serves | 8 |
| Yield | 8 servings |
| Prep Time | 10 mins (25) |
| Cook Time | - |
| Total Time | 35 mins |
| Oven Temp | 400 |

NUTRITIONAL INFORMATION

| | |
|---------------------------|-----|
| Calories | 260 |
| Total Fat | 20 |
| Saturated Fat | 10 |
| Cholesterol | 58 |
| Sodium | 469 |
| Total Carbohydrate | 4 |
| Dietary Fiber | 1 |
| Sugars | - |
| Protein | 14 |
| Calcium | - |