Bacon Wrapped BBQ Jalapeno Poppers

Camp Prep: 10 minutes
Cook Time: 14 minutes

Ingredients

20 full jalapenos
1 bottle of Cowboy Smoke BBQ Sauce
8 oz (1 cup) cream cheese
8 oz (1 cup) of sharp cheddar cheese
20 strips of bacon
20 toothpicks

At Home Preparation:

1. Wash Jalapenos.
2. Soak toothpicks in water, to prevent burning.
3. Cut off tops of jalapeños.
4. Remove seeds.
5. Mix cream cheese and sharp cheese together.
6. Stuff mix into jalapeños.
7. Wrap a whole piece of bacon around jalapeños and secure with toothpick.
8. Put in Ziploc, label, refrigerate for home and transport.

At Campout Preparation:

1. Place jalapeños on grill.
2. Let jalapeños cook for 7 minutes on each side. They are done when bacon is crisp.
3. Pull jalapeños from grill and brush BBQ sauce on top.
4. Keep warm is pan or 10” Dutch oven.
5. Serve

Equipment

Grill.
4 stakes.
Tongs for flipping on grill and serving
10” Dutch oven or warming pan