



courtesy of Who Are Those Guys? BBQ Competition Cooking Team

<http://www.watgbbq.com/>

Stuffed Jalapeno Peppers

Stuffed Jalapeno Peppers, sometimes known as ABT's AKA Atomic Buffalo Turds. Whatever you want to call them, they are a great app, easy to make, versatile, adapting to many different flavors and combos, always seem to be a real crowd pleaser. Try them and come up with your own signature buffalo turd. Wait a minute, that's doesn't sound very good, come up with your very own stuffed jalapeno pepper. Much better.

Ingredients: (makes 30 pieces)

15 jalapeno peppers
1- 8 ounce package cream cheese (softened)
4 ounces pulled pork BBQ (chopped)
1 Tablespoon 3 Eyz Championship BBQ Rub

Instructions:

Prepare your grill with an indirect fire or heat your smoker to a temperature of 225-250.

Wearing latex gloves, or some other type of hand protection, slice the peppers in half lengthwise, and remove the inner webbing and seeds. Rinse the peppers and pad dry with a paper towel.

Note: It is not required that you wear gloves, only recommended, when working with any type of hot pepper. Jalapeno peppers contain the chemical Capsaicin. This is an extremely powerful and stable alkaloid produced as a crystal by glands at the junction of the pepper's placenta and pod walls, according to Dave DeWitt, a pepper connoisseur who is also known as the "Pope of Peppers". Use care when preparing or working with these peppers; particularly avoid contact with your face or eyes with hands or gloves that have been in contact with Capsaicin. This is the same chemical used to make many of the pepper sprays used as self defense on today's market.

Set the peppers aside on a paper towel and allow to dry completely while you prepare the mix.

In a medium sized mixing bowl, combine the softened cream cheese and the chopped pulled pork.

Again, this is a recipe that allows some flexibility and or creativity on your part. If you don't have pulled pork on hand, use brisket, bacon, shredded cheese, salsa, chopped olives, diced ham, BBQ chicken, shrimp, the possibilities are endless. We are not baking bread here, so the amount and specific item you add can be adjusted to fit your taste.

Once the items are blended, place a small amount of the mix into each 1/2 of pepper, then dust with top your favorite BBQ rub, again, the dusting is optional.

The next step is to cook the stuffed peppers. There are pepper holders currently available on the market, but unless you are making these babies every weekend, I don't think it is needed.

This is the way I do it. Take a small cookie sheet, one that you know will fit comfortably inside your grill or smoker without sitting over the direct heat. Tear a piece of foil almost twice as long as the sheet pan. Crumple the foil to make it fit onto the sheet. This will create excess foil that you can then sit your peppers into so that they stand up with the cheese on top, making for easy dusting and cooking, without the expense of the fancy pepper rack.

Cook the peppers until the pepper itself is just soft enough to be pierced with a sharp fork or skewer. About 1-1.5 hour depending on the temperature of your cooker. If you have added a filling such as seafood, make sure those items are done as well before serving.

Hint: Feel the pepper in its raw form with the fork or skewer to get a feel for the resistance, as the cooking process proceeds you will notice how it softens and will get a good idea what you are looking for when you will call them done.

The stuffed peppers can be served by themselves or with your favorite dipping sauce, honey mustard or BBQ sauce are a few that I like to use.