



TM

MAN LAW Australasia Pty Limited
 PO Box 545
 Riverstone. NSW 2765
 Ph: 1800 026 086
 Web: manlaw-bbq.com.au
 Email: Fiona@manlaw-bbq.com.au

MAN TUCKER RECIPES

CHEESE STUFFED, BACON WRAPPED JALAPENOS



You will need:

- Jalapenos ... this is for 8 whole Jalapenos - multiply it to the quantity you need.
- plastic or rubber gloves to protect your hands & 2 toothpicks per Jalapeno
- 125g minced pork
- 50g cheddar type cheese
- 125g Philly cheese
- 16 strips of bacon

What to do:

- Mix all of the pork, Philly & cheddar together in a large bowl,
- Wearing the gloves, halve all of the Jalapenos lengthways & scoop out as many seeds as you wish (leave a few seeds if you like it hot!)
- Place a scoop of the cheese/pork filling into each prepared half (this is easiest done with your gloved hands)
- Wrap a slice of bacon around the filled half Jalapeno & secure with a toothpick.

The BBQ Bit – Give the BBQ Chef a beer or glass of wine and ask him to get the BBQ warming up – these are great cooked on the grill.

The BBQ needs to be medium to hot heat with the hood down as you need to cook these right through & get the bacon a bit crispy & you can't turn them over (of course!)

Once the BBQ Chef deems that the BBQ is ready, give him the Jalapeno's to cook.

Pop a couple of **MANLAW Steak Thermometers** into the centre of the filling of a couple of Jalapeno's so that you can tell when they are cooked.

Once they are fully cooked pop them on a serving platter & enjoy - These are fantastic and soooo tasty!!

Most of the preparation can be done beforehand so the washing up can be done & there is little to do after they're cooked except have a nice glass of wine or a beer & enjoy the company (& the Jalapenos).



This recipe is courtesy of GrillPro ...
www.grillpro.com.au
 who are agents for the fantastic, famous Yoder Smokers - slow cookers.
 Cooking in a slow cooker or smoker oven gives an amazing flavour to meat, fish, chicken or Jalapenos!