

Grilled Stuffed Jalapeño Peppers



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Variations: Stuff with feta cheese mixed with chopped sun-dried tomatoes or cream cheese mixed with drained, crushed pineapple

Makes 16

16 jalapeño peppers

8oz goat cheese

2T honey

8 slices thin bacon or prosciutto, cut in half

16 wooden toothpicks or skewers

Soak toothpicks or wooden skewers in water for 30 minutes.

Slice jalapeño (not all the way through) so that you can remove the seeds and ribs.

Mix together goat cheese and honey. Stuff into each jalapeno and wrap with bacon (or prosciutto) slice and skewer with soaked toothpick or wooden skewer.

Preheat grill and spray grates with non-stick cooking spray. Grill about 5 minutes, or until meat is cooked, jalapeño is soft and cheese filling is hot and bubbly.



Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

Debbie Spangler ~ Certified Personal Chef

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