

Grilled Stuffed Jalapeño Peppers



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

Makes 16

16 jalapeño peppers

8 slices thin bacon or prosciutto, cut in half

8oz goat cheese

16 wooden toothpicks or skewers

2T honey

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.

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The Meijer logo consists of the word 'meijer' in a bold, lowercase, sans-serif font. The letters 'i' and 'j' are blue, while the other letters are red.

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