

# Pole Position Poppers



These poppers are as hot as Tony Stewart! Jalapeno peppers stuffed with cream cheese, garlic, bacon and onion and deep fried.

Serves 4

8 large jalapeno peppers

4oz cream cheese, room temperature

1 garlic clove, finely minced

2 slices bacon, small diced, cooked

2T onion, finely diced

2/3c all~purpose flour

3/4c Heinekin beer

canola oil, for frying

Mix together cream cheese, garlic, cooked bacon and diced onion. Cut tops off of jalapenos and remove seeds.

Stuff jalapenos with cream cheese ~ do not overfill. Heat canola oil in large Dutch oven until hot.

Mix together beer and flour. Dip jalapenos into batter and drop into hot oil. Cook until golden brown ~ watch carefully so they don't burn.

Prepare Ahead Tip

Make cream cheese mixture and keep covered in refrigerator for 24 hours.