

# Basic Stuffed Jalapeño

*Posted by Leo Hall*

19 fresh jalapeño peppers

1 cup cream cheese

8 bacon strips

1 tsp salt

Cut the tops off and remove seeds and membranes from each pepper.

An apple corer works quite well for this, just slightly bend the end of it inwards.

Sprinkle a pinch of salt inside of each pepper and fill with cream cheese.

Wrap 1/2 slice of bacon around each pepper. Pierce the side of pepper with a wooden toothpick to hold bacon in place and to hold pepper on the rack.

Place peppers on grill over med. heat (350 degrees) and cook for about 1 hour, until the cheese is golden brown and bacon is done.

These aren't near as spicy hot as you would think.