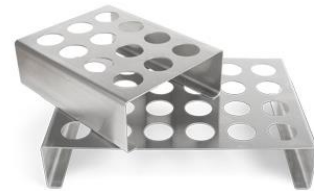


Pepper Popper Grill Instruction Sheet

Cookshack's Pepper Popper Grill makes great stuffed jalapeno peppers with less mess. The Pepper Popper Grill fits on top of the existing grills in your Cookshack smoker and they are available in two sizes, fitting one or two dozen peppers.



How to use:

1. Using kitchen gloves, cut off tops of peppers.
2. Scoop out seeds and membranes.
3. Fill peppers with desired ingredients.
4. Using desired wood, smoke peppers at 200°F for 1 ½ to 2 hours or until inside ingredients are fully cooked.



Award-Winning Jalapeno Poppers

Ingredients (makes 12 peppers):

- 2 oz. mesquite wood
- 12 lg. jalapeno peppers
- 8 oz. cream cheese
- 8 oz. can fancy picked crabmeat or fresh crabmeat
- ¼ c. finely chopped onion
- ½ tsp. garlic powder
- 6 center cut lean bacon strips
- 12 toothpicks



Remove seeds and membranes. Drain crabmeat well and combine with cream cheese, onion and garlic powder. Mix well. Equally divide into each of the peppers (A pastry bag can be helpful for filling peppers). Cut bacon strips in half, wrap around each pepper and secure with a toothpick. Set in Pepper Popper Grill. Smoke over mesquite wood until bacon is fully cooked (around 1 ½ to 2 hours at 200°F). Remove toothpicks and serve.

V.2017.04.21