

Double Barrel Pulled Pork Jalapeño Popper Dip

This dip will change your mind about jalapeño poppers!

Jalapeño Popper Dip

- 9-12 large jalapeño peppers fine diced
- 2 cups (2 packages) cream cheese softened
- 1 cup extra-sharp cheddar cheese shredded
- 1 cup leftover pulled pork
- 3 Tbsp Cucamonga Cattle Company Double Barrel Sweet & Savory BBQ Rub
- 12 slices of good bacon diced

Directions:

1. Preheat a charcoal or gas grill to high. Then reduce to a medium heat @ 350 °
2. Cut bacon into medium dice and cook until crispy.
3. Prepare the peppers: Wash and drain the peppers well. cut the pepper half off lengthwise. Using a small spoon, scrape out seeds and white parts. Slice into thin strips lengthwise and cut into a fine dice
4. In a small bowl, mix cream cheese and cheddar cheese, pulled pork, bacon, Double Barrel Rub and diced jalapeño until well blended.
5. Put into shallow round aluminum pans
6. Place on grill or smoker with indirect medium heat, until bubbly and browned through, about 20 to 30 minutes.

Serve with tortilla chips or your favorite crackers. Makes a killer grilled cheese sandwich!

Caution: *The dip is hot! Cool at least 5 minutes before serving.*