

Double Barrel Pulled Pork Jalapeño Poppers

Our take on a tailgating staple.

When you buy your jalapeno peppers, find medium to large sized ones that feel firm and have no signs of wrinkling.

Be sure to let your cream cheese soften at room temperature. this makes it easier to mix with the other ingredients.

Depending on the size of your peppers and how much you stuff them, you will probably have some leftover filling. If you do, put in small Foil packet and smoke it with the peppers, it makes a great spread for crackers!

Ingredients:

- large jalapeño peppers whole
- 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
- ½ cup diced jalapeño pepper
- 12 slices of good bacon

Instructions:

1. Preheat a charcoal or gas grill to high. Then reduce to a medium heat @ 350 °
2. Prepare the peppers: Wash and drain the peppers well. Leaving the stem on each jalapeño; cut the upper half off lengthwise. Using a small spoon, scrape out seeds and membranes.
3. In a small bowl, mix cream cheese and cheddar cheese, pulled pork, Double Barrel Rub and diced jalapeño until well blended.
4. Stuff the jalapeño by spooning the cream cheese mixture into the halves. less is more with these, fill about even with the top edge of the peppers.
5. wrap each pepper with a slice of bacon. *Use a wet toothpick to secure the bacon, if needed.*
6. Arrange bacon-wrapped poppers directly on the grate, over medium heat, turning occasionally until the bacon is crispy and the pepper is cooked through, about 15 to 20 minutes.

Don't worry, some of the cheese may ooze out while cooking, that's okay, it's BBQ!

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