

## OG POPPERS

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Well, now that I have a whole new section in my book o' recipes for poppers, let's go back to the first one. After a bunch of research (i.e. poking around on the ol' interwebs), I based this mostly on Diva Q's recipe in her book, **Divia Q's Barbeque**. Damn they were good AND they opened up a whole new multiverse of food exploration

### INGREDIENTS

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<b>Qty.</b>	<b>Unit</b>	<b>Item</b>
1	lb	Jalapeno Peppers
1 - 2	16 oz. Pack	Regular Cut Bacon
1	8 oz. Pack	Cream Cheese
1/2	Cup	Shredded Parmesan
1/2	Cup	Shredded Mozzarella
1/2	Cup	Shredded Cheddar
1	-----	Sweet Onion
2 ½	TSP	Tabasco
1	TSP	Paprika
2	TSP	Ground, Smoked Thai Chili Peppers
1	Clove	Garlic

Thai (Bird / Vietnamese) chili peppers... Probably not going to find them your general run of the mill grocery store, but you will most definitely find them in your local international market. If you haven't been to one, check them out; you will find a whole WORLD of stuff you have never seen

As far as the smoking part of the peppers, I'll have to write something on that one of these days

My original listing for the garlic had "granulated" crossed out followed by "minced". I think, but am not entirely sure, that I originally used some form of dried garlic

## SPECIAL TOOLS

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- Food Saver (or similar vacuum sealer) [i]
- Vacuum seal bags or bag rolls [i]
- Traeger Pellet Grill with Mesquite Pellets[ii]
- Copper Crispers [iii]

## PREPARATION

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- 1) Rinse the jalapenos and pat dry
- 2) Remove the stems, but be careful not to remove the stem root; if we do this, the filling will leak out!
- 3) Slice the jalapenos in half length-wise
- 4) Scope out the ribs and seeds with the 1/8 TSP metal measuring spoon and set aside. Make sure to NOT remove the stem base so that the filling will not drain out
- 5) Put jalapenos in fridge, uncovered, until needed later
- 6) Put the ribs and seeds in a separate container and put in the fridge. These will not be used for this recipe, but can be used for something else
- 7) Rinse, pat dry, then finely dice the onion
- 8) Measure out ½ cup of the onion and set aside. Put the rest in a Tupperware container in the fridge
- 9) Mince the garlic and set aside
- 10) Slice the cream cheese into thin strips
- 11) Pull the slices apart into bits and spread evenly along the bottom of a large glass bowl in a single layer
- 12) Spread the diced onion over cream cheese
- 13) Sprinkle shredded mozzarella over diced onion
- 14) Sprinkle shredded parmesan over mozzarella
- 15) Sprinkle shredded cheddar over parmesan
- 16) Sprinkle on garlic
- 17) Sprinkle on Tabasco
- 18) Sprinkle on ground smoked Thai chili peppers
- 19) Sprinkle on paprika
- 20) Gently mix everything with a wood spoon until well incorporated
- 21) Pull the Traeger out on your deck and fill with your pellets of choice [iv]
- 22) Set the Trager to smoke with the lid open
- 23) Once you see smoke, close the lid and set to 250 deg. F
- 24) For each pepper half
  - a. Fill with the cheese mix so that it is mounded a little bit above the top of the pepper half
  - b. Wrap in bacon such that the entire pepper is wrapped with a single layer with overlapping edges. You don't want to be able to see the filling. If the bacon is too long for the pepper, fold the remaining length of bacon so that it lays on top of the popper
  - c. Place on Copper Crisper. DON'T CROWD THE PEPPERS!

- 25) If you are not going to make all the poppers, vacuum seal the left overs and put in freezer. Tupperware and wax paper is fine if you are going to make the rest in the next day or so
- 26) Place the poppers in the Traeger
- 27) Cook until the bacon is nice and crispy, about 2 ½ hours. Start checking around the 2 hour mark to see how they are doing, but remember, “If you’re looking, you ain’t cooking”
- 28) Pull the poppers inside and let rest for at least 5 minutes
- 29) Plate and...
- 30) ENJOY!!!

## NOTES

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- i. The vacuum sealer is GREAT for storing leftover bacon. Keeps it much fresher with no gray development like you might get in a regular old zip top bag
- ii. If you don’t have a Traeger or the like, you can use the oven. You will, however, miss out on that great smoke flavor.
- iii. Are these really necessary? Well, no, but I bought a couple a while back and found them very useful for this type of stuff. A half sheet cooling rack in a half sheet pan will work just as well
- iv. Either Mesquite or Hickory works well here

## PICTURES

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No pictures yet!!!