

# Grilled Stuffed Jalapenos Recipe



Yield: 10 Servings

## Ingredients

- 4 ounces *cream cheese, softened*
- 1/2 cup *shredded Monterey Jack cheese*
- 1/2 teaspoon *garlic powder*
- 1/2 teaspoon *ground cumin*
- 1/2 teaspoon *chili powder*
- 1/4 teaspoon *salt*
- 1/4 teaspoon *smoked paprika or paprika*
- 10 *jalapeno peppers*

## Directions

- In a small bowl, combine the first seven ingredients. Cut a lengthwise slit down each pepper, leaving the stem intact; remove membranes and seeds. Fill each pepper with 1 tablespoon cheese mixture.
- Prepare grill for indirect heat. Place peppers in a disposable foil pan. Grill, covered, over indirect medium heat for 8-10 minutes or until peppers are tender and cheese is melted. Serve warm. **Yield:** 10 appetizers.

**Warning** - Wear disposable gloves when cutting hot peppers; the oils can burn skin. Avoid touching your face.