

Bank Kitchen Recipe

CHARLOTTE'S GRILLED JALAPEÑO PEPPERS

Prep time: 20 minutes Cooking time: 25 minutes Servings: 15

Ingredients: 15 medium-size Jalapeño Peppers. One 8-ounce container of cream cheese. One 1-pound package of pork bacon.

Preparation: Thoroughly rinse outside of each pepper with water. Then, split one side of each pepper, scraping seeds into trash. Next, thoroughly rinse inside of each pepper with water. Fill each pepper with cream cheese, until pepper is full. Finally, wrap each pepper with one slice of bacon, and skewer with a wooden toothpick.

Cooking: Place prepared peppers over medium-low heat on a gas or charcoal grill. Allow peppers to cook for 25 minutes, or until bacon is brown and peppers are tender, turning each pepper every five minutes.

Once cooked, remove peppers from heat and allow to cool. Enjoy!

