

# Bacon Wrapped Jalapeno Poppers

Pop till you can't stop

SERVES: 4 -6 people  
PREP TIME: 25 Minutes  
COOKING TIME: 40 Minutes  
TOTAL: 1 hours 5 Minutes

## INGREDIENTS

### JALEPENOS

- 7 Jalapeno peppers
- 4 Oz. Cream cheese
- 1 Cup Smoked Gouda (shredded)
- 12 Slices Applewood smoked bacon
- 1 Tsp. GC Napa Valley Meat Rub

### SAUCE

- 1 Cup Mayonnaise
- 3 Tsp. GC Napa Valley Extra Virgin Buttery Olive Oil
- 1 Garlic clove minced
- ½ Tsp. GC Napa Valley Lavender Tellicherry Pepper
- ½ Tsp. GC Napa Valley Natural Tuscan Rosemary Sea Salt
- 2 Tbsp. Fresh Italian parsley minced
- 1 Eureka lemon, juice only



## TO PREPARE

- Preheat oven to 325 degrees
- Wash and slice jalapenos in half lengthwise, scrape out the seeds and white ribs.
- Mix cream cheese, smoked gouda, and Meat Rub together in a mixing bowl, fill jalapeno halves with cheese mixture (Level with jalapeno halves)
- Wrap bacon around entire jalapeno to secure cheese inside.
- Place jalapenos on a foil lined baking sheet (sub parchment paper) and bake for 20 minutes. Bacon will render fat, then turn up the oven temperature to 420 degrees and bake for another 10 minutes to become crispy. (Chef tip: change baking pan to have even cooking.)

### SAUCE

- In a mixing bowl, add mayonnaise, lemon juice, Extra Virgin Buttery Olive Oil, Lavender Tellicherry Pepper, Tuscan Rosemary Finishing Sea Salt, garlic, and Italian parsley together until combined.

## TO SERVE

Serve these wonderful tasty treats on a bed of lettuce with sauce in a fun small bowl at the side for easy dipping!

## WINE PAIRINGS

2013 Pietro Family Cellars Field Blend Red Wine, California

## SHOPPING LIST

- 7 Jalapenos - fresh
- 1 Package 4 oz. Cream cheese
- ½ Lb. Piece of Smoked Gouda cheese
- 1 Lb. Package of Applewood smoked bacon
- 1 Head garlic -fresh
- 1 Bunch Italian parsley
- 1 Eureka lemon

ON HAND  
Mayonnaise



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