

# Bacon-Wrapped Stuffed jalapenos

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**Yield: 2 dozen**

*24 medium jalapeno  
peppers*

*1 pound uncooked chorizo  
or bulk spicy pork sausage*

*2 cups shredded cheddar  
cheese*

*12 strips bacon, cut in half*

Make a lengthwise cut in each jalapeno, about 1/8-inch deep. Remove the seeds.

In a bowl, combine the sausage and cheese. Stuff the mixture into the jalapenos. Wrap each jalapeno with a piece of bacon; secure with toothpicks.

Grill, covered, turning once, over indirect medium heat for 36 to 40 minutes or until a thermometer reads 160 degrees.

Grill, covered, over direct heat for 1 to 2 minutes or until the bacon is crisp.

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Per Serving (excluding unknown items): 1448 Calories; 114g Fat (70.7% calories from fat); 84g Protein; 23g Carbohydrate; 9g Dietary Fiber; 302mg Cholesterol; 2618mg Sodium. Exchanges: 11 Lean Meat; 3 1/2 Vegetable; 15 1/2 Fat.