



Bacon Wrapped Stuffed Jalapeno Peppers

Ingredients -

12 medium sized jalapeno peppers
12 slices of bacon
1 cup of cotija cheese, crumbled
1 cup of mozzarella cheese, shredded

Instructions -

Mix both cheeses in a small bowl.

Make a slit in the jalapeno peppers and remove seeds and vein.
Using a spoon, fill each pepper and close the slit.

Cook bacon until it is just cooked but still pliable. Drain bacon. You want to render out the fat but ensure that it is still flexible.

Wrap each pepper with one slice of bacon. Secure with toothpick.

Bake in 350-degree oven until pepper is heated through and bacon crisps. About 10 minutes.
Or better yet, deep fry the pepper bites.

Wine Pairing Suggestion –

LDV Winery 2014 Sky Island Syrah with its meaty notes and powerful finish.

