



For more recipes, visit www.mtsgourmet.com

MyThreeSons Gourmet Pimento Cheese Poppers

These poppers really pop with the addition of MyThreeSons Gourmet Pimento Cheese! Up the heat by using the Fire Roasted Jalapeno flavor, if you dare.

Prep time: 10 minutes

Cook time: 25 minutes

Makes 12 stuffed peppers; 6 servings.

12 medium-size fresh jalapeno peppers
1 (10-ounce) container MyThreeSons Gourmet Pimento Cheese Emmy's Original
5-6 slices bacon, cooked and chopped (optional)
1 (4-ounce) jar diced pimento peppers, drained
½ cup apricot preserves, warmed

Cut off the tops of the jalapenos and remove the seeds and ribs, but leave jalapenos whole. Combine the MyThreeSons Emmy's Original with the optional bacon bits. Fill the jalapenos with the mixture. Place the stuffed peppers in a jalapeno pepper grilling rack that will hold the peppers vertically, so that the filling will not run out. (Racks are available at kitchen stores such as Williams-Sonoma.)

Prepare a grill for medium heat. Place the peppers in the rack on the grill and cook for 25 minutes or until the peppers have lost their vibrant green coloring and the skins are wrinkled and slightly browned.

Remove the peppers from the grill and allow them to cool in the grilling rack about 5 minutes to allow the cheese to set. Place on a serving plate, then garnish with pimento and drizzle with heated apricot preserves.