

CAJUN PRAIRIE SIGNATURE FOODS  
*Signature* Recipe Release

**Grilled Stuffed Jalapenos**

**Serves 6, 2 pieces each**

Ingredients:

6 each Jalapenos, fresh  
6 slices Bacon  
12 each toothpicks

Cheese filling-

8 ounces Cream Cheese  
2 tbsp Fresh Garlic Chives (green onions if desired)  
2 tsp CPSF Vegetable Seasoning (to taste)

Basting sauce:

½ cup Butter  
½ tsp Minced Garlic  
½ tsp CPSF Vegetable Seasoning

Directions:

Prepare bacon by cooking partially, until slightly browned then place on paper towels, reserved to wrap jalapenos. Prepare jalapenos by slicing in half from stem to tip then remove seeds and rinse; ready to stuff. Prepare stuffing by mixing cream cheese with herbs and CPSF Vegetable Seasoning. Prepare basting sauce for basting while grilling. Stuff jalapenos, generously then wrap across center with bacon and secure by piercing with two toothpicks side to side. When ready to serve, place on preheated grill and grill until desired doneness, basting throughout for our signature flavor.  
(Baking is an option may not produce the same quality.)

**Cajun Prairie Signature Foods**

*Cooking with Spirit*

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