



»» BEER CHEESE JALAPEÑO POPPERS ««

BEER & RECIPE PAIRING

PREP TIME »» 15 MINS

TOTAL TIME »» 40 MINS

INGREDIENTS »

- » 6 jalapeños, halved lengthwise
- » 1/2 cup of cream cheese
- » 1/2 cup of shredded sharp cheddar

- » 2 tbsp chopped scallions
- » 12oz can of North Fork Lager
- » 1 clove minced fresh garlic
- » 5-6 strips thick-sliced bacon



INSTRUCTIONS »

1. Heat beer in a saucepan over medium-high to a boil. Reduce heat to medium and simmer beer until reduced 1/4 cup.
2. Preheat oven to 400° F, cook bacon until desired crisp.
3. Combine reduced beer, cream cheese, cheddar, scallions, and garlic for the filling in saucepan.
4. Wash and cut jalapeño in half and remove the seeds.
5. Stuff jalapeño halves with filling; sprinkle bacon bits on top.
6. Cook poppers at 400° F until filling is bubbly and jalapeños are cooked - about 20 minutes & finish on broil until crisp, about 2 minutes.
7. Let cool for 5 minutes, then ENJOY!