

Jalapeño Meatball Poppers

Servings: 25, 1 popper per serving

INGREDIENTS

- 25 mini bell peppers or jalapeño peppers
- 25 ea Chef's Line® All Natural Jalapeño Cheddar Meatballs
- 13 pieces of bacon cut in half
- 1 c BBQ sauce to garnish

PREPARATION

1. Deep fry meatballs until golden brown. Let cool slightly.
2. Blanch bacon in simmering water for 10 minutes, drain.
3. Preheat oven to 350°F.
4. Using a paring knife, split peppers from the pointed tip $\frac{3}{4}$ of the way up but not through the stem end. Insert 1 meatball into each pepper. Wrap with a strip of bacon and secure with a toothpick. Place on a rimmed baking sheet lined with parchment paper. Repeat with remaining meatballs.
5. Bake until bacon is crisp and meatball internal temperature has reached 165°F. Brush with BBQ sauce, if desired, during last 5 minutes of baking.

