

# Jalapeno stuffed with smoked cheddar cheese, maple syrup and basil, wrapped in bacon

## Recipe for 12 Tapas

### Description

Tangy and full of great taste, one bite so you'll never have leftovers.

### Note

Select large peppers to make stuffing them easier.

### Ingredients

#### Stuffed jalapenos

- 12 Unit(s) Jalapeno pepper
- 200 Gr Smoked cheddar
- 2 Tbsp Cream cheese
- 30 Ml Maple syrup
- 0.50 Bunch(es) Basil
- 6 Slice(s) Bacon

### Preparation

- Preparation time **30 mins**
- Preheat your **BBQ** at **350 F°**

#### Stuffed jalapenos

Remove the stem from each pepper and remove the seeds.

In a mixing bowl, combine the cheese, maple syrup and basil.

Stuff the peppers with the cheese mixture.

Wrap the peppers in bacon.

Prepare sheets of aluminum foil to hold the jalapenos up while cooking.

Smoke with indirect heat in your barbecue or on your smoker.

**Bon appétit!**