



CHILE PEPPER RECIPES

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26 Lyerly St. Houston, TX 77022 713-691-2935 800-356-5189 Fax: 713-691-3250

Grill Preparation

Before you use the Chile Grill it probably wouldn't hurt to give it a good washing. When it's clean a little squirt with some cooking oil is in order, doesn't need much, just enough to keep the cheese or whatever from sticking.

Basic Jalapeno Pepper Preparation

When selecting your jalapenos, go for the big ones that are straight and tapered. It makes fixing them easier, and there's more to eat later! Here's where you put on the rubber gloves if you have real sensitive skin. Cut the tops off the jalapenos and set them in the Chile Grill. Then using an apple corer/parer carefully remove the seeds.

Stuff Em!

You can put about anything in your peppers From cheese, refried beans, cream cheese, sausage, to something different : like shrimp, crab, smoked oysters, pickled baby corns, somebody might even like peanut butter. Put a little salt in the peppers, stuff them with something and put a toothpick through them and set them back in the Chile Grill. The toothpick is important because even the biggest jalapeno will fall through when it gets done enough. Some people top them off with a quarter slice of bacon and the toothpick keeps it on. One thing about using the bacon - when it's done, the peppers are done. You might use a blender to blend different ingredients together and a jerky gun inject or stuff the blend into your peppers

Cooking

Put the Chile Grill in your BBQ pit or oven at about 350 degrees, if you cook them at a higher temp it will boil out the stuffing's with high water content. Takes about an hour if you want the peppers to lose all their heat. 30 to 45 min. if you want some kick. If you put the Chile Grill on your BBQ pit be sure you have indirect heat or the bottoms will burn before the tops are done.

Some Recipes

Shrimp Jalapenos

1 shrimp for every pepper you're fixin' (20-30 count size)

Cream cheese

Shake some Tony's on the peeled shrimp and stuff them head first into the jalapenos. Fill up the gap at the top of the jalapeno with cream cheese. Bacon on the top of this one is mandatory. Poke a hole in the bottom of the jalapeno with a toothpick so it can drain as it cooks.

Old Stand By

1 lb. brick of Cream Cheese

1 lb. breakfast sausage

Fry up the sausage, drain well, and while it's still hot, mix in the cream cheese.

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Boudin

Remove the casing from the boudin, slice in quarters lengthwise, and stuff in the jalapenos. If it gets easier than this, someone else is making them.

Cornbread

1 package of Cornbread mix

1/2 cup milk

1 egg

Some Super Sharp Cheddar Cheese

Mix up the cornbread and fill the jalapenos half full. Put a long square (1/4" sq. by 1 1/2" long) of cheese in the middle. A little salsa in the cornbread mix while you're making it is kinda good too.

Breakfast Jalapenos

2 eggs

Whip up the eggs and fill the jalapenos up, or half way and put in some cheese or sausage.

Pizza Peppers

Pepperoni

Mozzarella Cheese

Tomatoes or tomato sauce

Italian seasoning

Sprinkle a little Italian seasoning in the jalapenos and fill with the ingredients any way you can get them in there. Careful, these will be kind of gushy when they're done. You can always stick a hole in the bottom of the jalapenos with a toothpick to let them drain.

Hill Country Stuffed Jalapeno

1 cup shredded cheddar cheese

1/2 cup minced shrimp or crab

1/2 teaspoon Mrs. Dash Herb and Garlic seasoning

1 egg beaten well

bacon

Mix all ingredients together and stuff in Pepper. Place 1/3 piece of bacon on top and secure with a tooth pick and grill

Italian Peppers

4 Italian sausages cooked on the grill

1/2 of a onion

1/2 cup of Italian bread crumbs

Italian seasoning

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4 TBS of cheese and salsa mix or Velveeta cheese

Shred 4 sausages on a cheese grater into a bowl.

Shred 1/2 onion.

Add bread Crumbs

Add seasoning

Add Cheese to mixture so becomes paste like

Stuff in Peppers

Top with bacon

Wisconsin Peppers

4 to 5 large cloves garlic minced very fine

1 large Vidalia onion minced

8 ounces queso blanco shredded

8 ounces queso fresco shredded

8 ounces cream cheese softened

1/2 tsp kosher salt

1/4 tsp freshly ground black pepper

About 30 jalapeno peppers prepped for stuffing

1 pound thin sliced honey cured bacon strips cut in half

Mix the garlic, onion, cheeses, salt and pepper. Stuff into peppers, wrap the tops of the peppers with the bacon strips and secure with a toothpick. Bake peppers until cheese is browned and bubbly and bacon is crisp.

DeeBee's Imperial Stuffed Jalapeños

1/2 cup finely chopped green pepper

1/4 cup finely chopped onion

2 TB butter

8 ounces cooked salmon, cod, crab or tuna. (or your favorite cooked fish), flaked

1/3 - 1/2 cup mayonnaise

2 TB breadcrumbs

1 tsp. dry mustard

1 tsp. Worcestershire sauce

1 egg

1 tsp. Old Bay seasoning

1/4 tsp. baking powder

Poke a small hole in the bottom of each jalapeño. Sauté green pepper and onion in butter until soft. Add all other ingredients and stuff peppers. (I use a Zip Lock-style bag and cut the corner off of it and 'pipe' the filling into the pepper). I have a 4-burner gas grill and set the Chile Grill on a two burner side that is set on Low and I turn up the other 2 burner

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side on med {closest to the peppers) and High (the side farthest from the peppers). It takes about 25 minutes to get the jalapeños cooked to perfection.

DeeBee's Buffalo Chicken Stuffed Jalapeños

1 can (about 10-12 oz.) of cooked chicken, drained well and finely flaked (found near the tuna fish in your supermarket)
6 ounces cream cheese
1/4 cup Louisiana hot sauce
1/4 cup bottled ranch dressing (or bleu cheese dressing)
1/2 cup shredded cheddar cheese
TOPPING: 1/2 cup shredded cheddar cheese (optional)
Poke a small hole in the bottom of each jalapeño. (If you are used to seasoning the inside of your peppers with salt or Creole seasoning... don't do it in this recipe) Cream the cream cheese, hot sauce and dressing. Add the chicken and cheese and mix well. Pipe into peppers and grill. If desired, just before taking off of grill... top with a little sprinkle of shredded cheddar cheese... and let melt.

DeeBee's Artichoke-Garlic Stuffed Jalapeños

1/2-cup Cheddar Cheese, grated
1/2- cup Mozzarella cheese, grated
2 TB. grated Parmesan cheese (or Romano cheese)
1/2-cup mayonnaise
2 TB. minced onion
2 oz. cream cheese
1 tsp. Worcestershire sauce
2 cloves garlic, minced Dash of cayenne pepper
1 (6-oz. jar) marinated artichokes, drained and finely chopped
Poke a small hole in the bottom of each jalapeño. Mix all ingredients. Pipe into peppers and grill until done.

DeeBee's Spinach and Cheese Stuffed Jalapeños

3 TB. Butter
1/2 cup finely chopped onion
2 TB. water
1 TB. flour
1 (10-ounce) package frozen chopped spinach, thawed and squeezed dry. (I use a potato ricer to get all the water out of the drained spinach.. but you can use paper towels, too)
4 ounces Cheez Whiz cheese product (or Velveeta)
1 jumbo egg, beaten
Poke a small hole in bottom of each pepper. Sauté butter and onion in pan until soft. Add water and flour and mix. Add spinach and cheese and stir until cheese is melted. Add a little of the spinach-cheese mixture to the scrambled egg to temper it so egg won't cook when added to mixture. Stir well. Now add egg to the pan and stir quickly until all is blended.

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Pipe into jalapeños leaving a little space at top of pepper for this soufflé-type mixture to expand a little...and grill until done. NOTE: Frozen chopped broccoli can be substituted for the spinach but you might have to give an extra chop to it to get it to fit easily into the peppers.

DRAGON FINGERS

24 Jalapenos (fresh)
1 lb Owens sausage (regular)
3T Worcestershire Sauce
1 egg

¼ C finely shredded cheese (I usually add a little extra)

¼ C canned seasoned bread crumbs (I use Old London) I add a little more to take out some of the grease from the sausage.

Clean out the jalapenos. Mix all other ingredients together, stuff peppers, (poke a hole in the bottom of the pepper for the grease to drain), and grill or bake @ 350° for about 40 minutes.

Cajun Chicken Chile's

1 9.75 oz can of chunk chicken breast
4 oz Cream cheese
Cajun seasoning
12 Jalapenos

Finely shredded Colby & Monterey Jack Cheese.

Mix first three ingredients together in a bowl and stuff in pepper's.

Sprinkle Colby & Monterey Jack on top.

Place 1/3 strip of bacon on top, secure with a toothpick and grill!

Pineapple Popper's

Chicken breast
Canned pineapple
Mozzarella cheese

Slice up some chicken breast and put in bottom of pepper so grease will drain out hole. Slice some pineapple chunks and poke down next to chicken. Fill up remainder of pepper with shredded mozzarella. After putting bacon on top, sprinkle more mozzarella on bacon for added taste. Enjoy!

Peanut Butter Peppers

Put the peanut butter in the jalapenos.

Meat Jalapenos

Put your choice of raw meat in the jalapeno. Be sure and poke a hole in the bottom of the jalapeno to let it drain while it cooks.

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