



LAKEWOOD
VINEYARDS

Grilled Jalapeno Poppers

Served with Lakewood Vineyards Sparkling Catawba

8 oz. cream cheese

2 Tbsp. grated Parmesan cheese

1 ½ tsp. garlic powder

1 ½ C. shredded Cheddar cheese

16 whole jalapeno peppers with stems

8 slices bacon, cut in half crosswise

~Preheat an outdoor grill for medium heat, and lightly oil the grate.

~Mix together the cream cheese, Parmesan cheese, garlic powder, and Cheddar cheese in a bowl until the mixture is thoroughly blended.

~Lay a jalapeno pepper onto a work surface, and cut in half lengthwise, exposing the seeds and white membrane. With the handle of a teaspoon, scrape out the seeds and membrane, leaving the hollowed pepper half. Repeat for the rest of the peppers. Fill each pepper half with cheese mixture, and wrap each pepper half in a half bacon slice. Secure with toothpicks.

~Grill the poppers on a less-hot part of the grill until the peppers are hot and juicy and the bacon is browned, 30 to 40 minutes.