

Sausage Stuffed Jalapeño Poppers

Yields: 10 Poppers

Prep time: 15 min

Cook time: 20 min

NOTE: *This recipe can easily be doubled for 20 poppers using 2 Ceramic Bakers if desired.*

INGREDIENTS:

- 5 large jalapeño peppers
- 1 pound of mild pork sausage
- 1 cup of shredded Parmesan cheese
- 1 package of cream cheese (8 ounces)
- 5 slices of bacon

TOOLS:

- [Chantal Ceramic Medium Rectangular Baker](#)
- [Chantal Induction 21 Steel 10 In. Fry Pan with Ceramic Coating](#)
- [Chantal Ceramic Mixing Bowl \(8 Cup\)](#)
- Toothpicks





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PROCESS:

1. Preheat oven to 425° F. Cook sausage thoroughly in the 10 inch Fry Pan on the stove. Drain and set aside.
2. Mix the cream cheese and Parmesan cheese in the 8 cup mixing bowl.
3. Slice the jalapeños lengthwise and scoop out the seeds.
4. Add the sausage into the bowl with the cheese mixture and mix well.
5. Fill the jalapeños with 1 tablespoon of cheese and sausage mixture.
6. Wrap each of the poppers with half of a slice of bacon and secure with a toothpick.
7. Place poppers in the baker and place into the oven to cook for 20 minutes.
8. Then, remove from oven and allow to cool a bit.
9. Top with a little drizzle of honey for a sweet flavor and serve warm

Enjoy!