

Smoked Jalapeño Poppers with Bacon, Apple, and Brie

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Prep time: 10 mins Cook time: 2 hours Total time: 2 hours 10 mins Serves: 28 poppers

Ingredients

- 14 fresh whole jalapeños
- 8 ounce Brie cheese
- 10 slices bacon, cut into thirds
- ½ fresh Granny Smith apple, cored and cut into ⅛ inch thin slices

Instructions

1. Wash and dry jalapeños, cut in half, and scoop out the seeds and vein from the inside with a spoon or butter knife. Take small slices of the Brie cheese and mold into the pepper halves, then wrap one bacon piece around each pepper. Set aside.
2. Prepare smoker, using fruit wood (apple, cherry, etc) and get temperature up to 225F degrees. Place prepared poppers in an aluminum foil pan and place on smoker grill rack. Smoker poppers for 2 hours.
3. Place one apple slice on serving platter and place one smoked jalapeño popper on top.
4. Enjoy with a nice cold beer!

Recipe by at <http://www.tastyeverafter.com/smoked-jalapeno-poppers-with-bacon-apple-and-brie/>