

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Sweet & Spicy Jalapeño Poppers

BY CHEF MARTY SLAVIN

**(Yields 1 Dozen)  
Ingredients**

6 jalapeño peppers  
4 oz. softened cream cheese  
2 tbsp. shredded cheddar cheese  
6 bacon strips, halved widthwise  
½ cup packed brown sugar  
1 tbsp. chili seasoning mix

**Directions**

Preheat oven to 350°F.

Cut peppers in half lengthwise and remove seeds, set aside.

In small bowl, beat cheeses until blended. Spoon into pepper halves. Wrap a half strip of bacon around each pepper half.

Combine brown sugar and chili seasoning, coat peppers with sugar mixture. Place in greased baking pan. Bake at 350°F until bacon is firm, approximately 18-20 minutes.



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