



# SMOKED JALAPEÑO POPPERS

Take a bite out of some wood-fired spice. These jalapeños are loaded with a cream cheese mixture, seasoned with Traeger Prime Rib rub and wrapped with none other than bacon.

## INGREDIENTS

40 Jalapeno Peppers  
1 80z. Package Cream Cheese,  
Room Temperature

1 Cup of Colby Jack, Grated  
1-1/2 TSP. Prime Rib Rub  
20 Slices bacon, Cut in half

## PREPARATION

- Wash and dry the peppers. Cut the stem ends off with a paring knife, and using the same knife or a small metal spoon, scrape the seeds and ribs out of each pepper. Set aside.
- In a small bowl, combine the cream cheese, grated Colby Jack, Traeger Prime Rib Rub, and cream cheese.
- Spoon the cream cheese mixture into each pepper, filling each a little over the halfway point.
- In the meantime, make the sauce in a sauté pan on medium high heat. Reduce the Port, Merlot and beef stock by 1/3. Stir in the cranberry sauce until totally dissolved. Finish the sauce with butter.
- Wrap the outside of each with a piece of bacon and secure with 1 or 2 toothpicks.
- Arrange the peppers on a foil-lined baking sheet. When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes).
- Set temperature to 275 and smoke the peppers for 2 hours. Enjoy!