

CHEESY BACON CHILLI POPPERS

{SERVES 6}

INGREDIENTS:

- 12 medium jalapeno chillies in brine 1/4 cup cream cheese
- 1/4 cup grated mozzarella
- 1/4 cup grated cheddar
- 1/2 t smoked paprika
- 12 rashers streaky bacon
- 12 toothpicks, soaked in water Olive oil for frying
- [Guacamole]
- 2 avocados
- 1/2 green chilli, thinly sliced
- 1/2 garlic clove, crushed
- Juice of 1/2 a lemon
- Salt and pepper

METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Griddle and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes.
3. Make an incision down the length of the chillies and remove all the seeds and membranes.
4. Soak in just boiled water for 10 minutes.
5. Combine the cheese and add the smoked paprika.
6. Fill the chillies generously with the filling and wrap each one tightly with a rasher of bacon.
7. Use a toothpick to secure.
8. Oil the Griddle and place the chillies directly onto it and grill until the bacon is crispy and the filling starts to ooze out.
9. Combine all the ingredients for the guacamole and serve it with the poppers.

FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium heat.