

JALEPENO POPPERS WITH BARBECUE SAUCE GLAZE

Recipe and pairing suggestion courtesy of **NORTHERN CRUSH** magazine.

Ingredients

- Jalapeno peppers
- Boursin Garlic and Fine Herbs Cheese
- Bacon
- Barbecue sauce
- Marquette wine

Instructions

1. Preheat the oven to 375 degrees.
2. Wearing kitchen gloves to protect your hands, cut down the length of the jalapeno. Hull out the seeds – the more seeds you leave, the spicier the pepper will be.
3. Stuff the pepper with Garlic and Fine Herbs Boursin cheese.
4. Wrap the stuffed pepper with a strip of bacon.
5. Brush the bacon-wrapped pepper with a barbecue sauce (a prepared sauce of your liking, or see option below).
6. Bake for 15-20 minutes, until desired doneness of bacon.

A special sauce option

You can glaze the bacon-wrapped pepper with your favorite barbecue sauce, but you can make it even more special by taking two parts barbecue sauce and one part red wine and making a reduction. We suggest a northern red, such as Marquette.

