

GRILLED BACON WRAPPED JALAPENO POPPERS STUFFED WITH PARMESAN GARLIC CHEESE

We used our jalapeno pepper griller for this recipe. The jalapeno griller makes making jalapeno poppers very easy by holding the peppers upright during grilling. Feel free to experiment, but we stuffed our jalapenos with cream cheese, Parmesan cheese and garlic, then wrapped them in bacon.



Ingredients

- 12 jalapeno peppers
- 8-10 ounces cream cheese
- 2 ounces Parmesan cheese
- 2 teaspoons minced garlic
- 12 slices bacon

Cooking Directions

1. Core each pepper to make room for the filling.
2. In a mixing bowl, combine cream cheese, Parmesan cheese, and garlic and mix well.
3. Stuff each pepper with about 1 ounce of your cheese mixture or as much as you can fit.
4. Wrap each pepper with 1 slice of bacon and secure with a toothpick.
5. Set each pepper into the pepper griller.
6. Preheat grill to medium heat.
7. Set pepper griller onto grill and grill 30-40 minutes depending on your heat level or until bacon is thoroughly cooked.
8. Remove from heat.
9. Let cool and serve.

SPICY ALMOND PESTO

Pesto sauce is a traditional recipe, but we love to play with variations of the sauce, introducing spicy chili peppers and trying different nuts. This particular variation focuses on the jalapeno pepper and the almond. The combination is quite delicious, and offers perfect compliments to pasta and seafood dishes. Enjoy.



Ingredients

- 2 jalapeno peppers, diced
- ½ cup almonds
- 1 teaspoon minced garlic
- ½ small onion, diced
- ¼ cup Parmesan cheese, grated
- ¼ cup olive oil + 1 teaspoon olive oil
- 6-8 large fresh basil leaves, chopped

Cooking Directions

1. Heat a sauté pan to medium heat and add almonds along with 1 teaspoon olive oil. Cook about 5 minutes, or until nuts just begin to brown.
2. Add jalapeno peppers and onion, and cook about 2-3 minutes.
3. Transfer mixture to a food processor.
4. Add remaining ingredients and process until mixture is chunky. You can easily add more oil to thin out the mixture to your liking.
5. Serve!

SWEET CANDIED JALAPENO PEPPERS

This version of the classic candied jalapeno peppers recipe only used 4 large jalapeno peppers and some intriguing seasonings for your dessert or snacking needs, but feel free to increase the proportions as needed.



Ingredients

- 4 Large jalapeno peppers, sliced into rings
- ½ cup sugar
- ½ cup to 1 cup water
- ½ teaspoon Turmeric powder
- ½ teaspoon ground ginger
- ½ teaspoon chili pepper powder of your choice
- 1 drop green food coloring

Cooking Directions

1. Heat a sauté pan to medium-low heat.
2. Add water.
3. Dissolve sugar, Turmeric powder, ginger and chili pepper powder.
4. Add drop of food coloring.
5. Stir until sugar is dissolved.
6. Add jalapeno peppers and simmer 3-4 minutes.
7. Remove jalapenos and allow to cool.
8. Repeat several times by adding the jalapeno peppers to the syrup until they are candied.
9. Cool and serve!

BASIC HOMEMADE GUACAMOLE

Homemade guacamole is an essential side dish for so many meals and is the absolute perfect dip. There aren't many ingredients in guacamole, but each restaurant makes theirs a bit different. This is our favorite version - very simple to start. Use it as your canvas. Experiment and grow.



Ingredients

- 1 avocado, peeled and pitted
- 1 jalapeno pepper, chopped
- ¼ cup fresh cilantro, chopped
- 1 teaspoon fresh lime juice
- ½ teaspoon sea salt

Cooking Directions

1. Add all ingredients to a large mixing bowl.
2. Mash with a large fork until avocado becomes creamy and ingredients are combined.
3. Serve!

NOTE: This makes enough for just a few small servings, so adjust as needed. Also, we've found that cilantro, salt and lime juice proportions will vary slightly to personal preference.

HABANERO FRUIT SALSA

In our search for the perfect shrimp taco topping, we created this delicious and hot fruit salsa with habanero peppers, mango, pineapple, cilantro, and more. The combination of heat and sweet is a wonderful addition to shrimp or even fish tacos.



Ingredients

- 2 habanero peppers, diced
- 2 jalapeno peppers, diced
- 1 small mango, peeled and diced
- 4 ounces fresh pineapple, chopped
- 1 small white onion, diced
- 1 Roma tomato, diced
- 3 tablespoons fresh cilantro, coarsely chopped
- 2 tablespoons fresh lime juice
- Salt to taste

Cooking Directions

1. In a mixing bowl, combine all ingredients. Mix well.
2. Cover and refrigerate about 4 hours to allow flavors to mix.
3. Salt to taste and serve!

MIKE'S ROASTED PEPPER INFERNO HABANERO TOMATO SAUCE

This is a wonderful tomato sauce recipe made with fresh garden ingredients and plenty of habanero pepper flavor and spice. If you enjoy making your tomato sauces at home from scratch, you'll find this recipe very useful. We used an immersion blender to mix the ingredients into a very saucy consistency, but if you prefer your tomato sauce more chunky, skip the blender or only blend part of the sauce. This makes 5 cups.



Ingredients

- 4 pounds Roma tomatoes
- 2 jalapeno peppers
- 1 habanero pepper
- 1 large sweet red pepper
- 2 small white onions, chopped
- 6 tablespoons fresh basil, chopped
- 6 tablespoons extra virgin olive oil
- 1 tablespoon minced garlic
- 1 carrot, chopped
- 1 tablespoon sugar

Cooking Directions

1. Roast and peel the jalapenos and sweet red pepper.
2. Peel tomatoes.
3. Heat a large pot to medium heat and add one tablespoon olive oil along with carrot and onion.
4. Cook about 15 minutes.
5. Add garlic and tomatoes. Chop tomatoes in the pot with a wooden spoon.
6. Chop the roasted jalapeno and red pepper. Add to pot.
7. Finely dice the habanero pepper and add to pot along with basil, sugar and remaining olive oil.
8. Stir, cover and reduce heat to low.
9. Simmer at least one hour.
10. Use an immersion blender to process the sauce. Makes 5 cups.

FLAMING CORN SALSA

This is one of our very favorite salsas. We experimented with several roasted pepper combinations, and found the fusion of fresh corn (taken right from the cob), spicy serrano peppers, suave jalapeno peppers, and roasted tomatillos to be absolutely perfect. Served warm, this salsa has a rich flavor that will embrace you.



Ingredients

- 2 cups fresh corn
- 3 Serrano peppers, chopped
- 1 jalapeno pepper, chopped
- 5 tomatillos, roasted
- 2 Roma tomatoes, chopped
- 1 tablespoon fresh cilantro, chopped
- Juice from half a lemon
- 1 teaspoon olive oil

Cooking Directions

1. Add olive oil, corn and peppers.
2. Pan roast about 8 minutes or until corn is golden.
3. Let cool.
4. Add to a mixing bowl cilantro, tomato and tomatillos.
5. Mix to combine.
6. Sprinkle with lemon juice.
7. Refrigerate about 1 hour.
8. Serve.

PINEAPPLE-SHRIMP SKEWERS

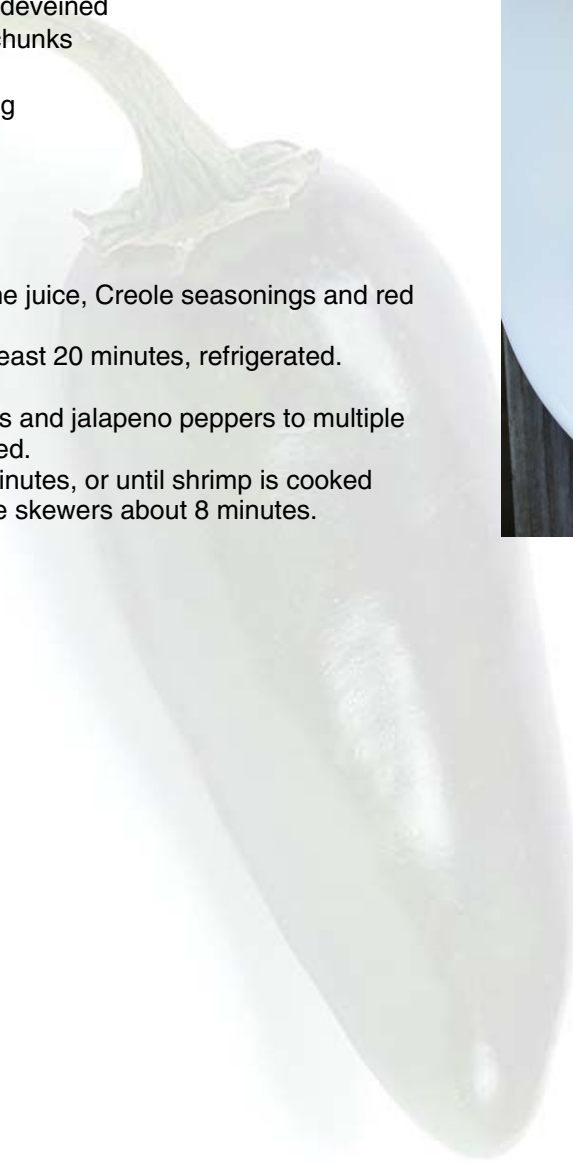
Looking for a simple light snack? Shrimp skewers! These are super easy to make and they're good for you with plenty of shrimp, pineapple and jalapeno peppers, both sweet and spicy. It's a good idea to soak your skewers in water before cooking with them.

Ingredients

- ½ pound shrimp, peeled and deveined
- 2-3 cups pineapple, cut into chunks
- 2 jalapeno peppers, chopped
- 2 teaspoons Creole seasoning
- 2 teaspoons red pepper
- ¾ cup lime juice

Cooking Directions

1. In a mixing bowl, combine lime juice, Creole seasonings and red pepper.
2. Add shrimp and marinate at least 20 minutes, refrigerated.
3. Preheat oven to "broil".
4. Add shrimp, pineapple chunks and jalapeno peppers to multiple skewers, alternating as needed.
5. Broil the skewers about 10 minutes, or until shrimp is cooked through. You can also grill the skewers about 8 minutes.
6. Serve!



GRILLED MORUGA WINGS

Superhot! And I love it! Get your hands on some Moruga chili pepper power and feel the burn of these babies. The Moruga is a powerfully hot pepper, the hottest in the world for a brief time before the Carolina Reaper came along. Still, it is blisteringly hot, coming in around 2.1 Million SHU. If you can get past the heat, you'll really appreciate the flavor of these hot wings. If Moruga is too hot, try a different chili powder, but you'll be missing out!



Ingredients

- 3 pounds chicken wings, separated, wing tips removed
- 2-3 tablespoons Moruga powder
- 2 teaspoons garlic powder
- 1 teaspoon paprika
- 1 teaspoon onion powder
- Salt and pepper to taste
- FOR THE SAUCE
- 1 cup of your favorite hot sauce
- 3 tablespoons butter
- ¼ cup shredded Parmesan cheese

Cooking Directions

1. Pat wings dry and add them to a large bowl.
2. Add all dried seasonings and rub the wings down. Be sure to get it nicely rubbed into the skin.
3. Cover and refrigerate until ready to use.
4. Heat a grill to medium-high heat.
5. Grill the wings about 20-25 minutes, flipping often, until cooked through.
6. Remove from heat and toss in the wing sauce.
7. FOR THE SAUCE – while the wings are cooking, add the hot sauce, butter and Parmesan cheese to a small pot.
8. Heat to medium heat while stirring the ingredients until blended.
9. Reduce heat and simmer until the wings are ready!

SWEET CHILI PEPPER RELISH

By the end of the harvest, your chili pepper garden is producing vast amounts of chili peppers. All those plants are yielding bags and baskets, filling them to the rim. It is probably time to think about preserving some of them. While there are many ways to keep your peppers through the winter, such as pickling, freezing, dehydrating and more, one of my favorites is to incorporate them into a relish. A sweet pepper relish is a tasty condiment to have on hand, perfect for topping grilled foods.



Ingredients

- 3 cups chopped sweet chili peppers
- 3/4 cup white wine vinegar
- 1/2 cup sugar
- 2 cloves garlic, chopped
- 1/2 small onion, chopped
- 1 teaspoons ground yellow mustard powder
- Salt to taste

Cooking Directions

1. Add all ingredients to a large pan and heat to medium heat. Stir until the sugar dissolves. Bring to a light boil.
2. Reduce heat to low and simmer about 25-30 minutes, or until liquid is reduced and absorbed into the mixture.
3. Add to a jar and allow to cool.
4. Serve!