



Fish and Shrimp Stuffed Jalapenos

Recipe courtesy of O'Neil Williams.

Ingredients

1 pound jalapenos
4-6 oz cream cheese
1-2 pounds shrimp
1 pound bacon
Seasoning
Grilled Grouper

Instructions

Set EGG for indirect cooking (with convEGGtor) at 400°F/204°C.

Cook the grouper on a Perforated Cooking Grid. Mix with cream cheese when cooked.

Cut the stems off and split the jalapenos in half long ways. Use your knife to cut out the vein through the middle of the jalapeno with all the seeds. If you do not remove the seeds, your peppers will be very spicy... in fact, probably too hot for most people's liking. After removing the seeds, place the hollowed out jalapenos into your strainer and rinse them thoroughly.

Fill the hollowed out peppers with cream cheese and grouper. Remove the tail from your shrimp and place a single piece on top of your jalapeno. Wrap your jalapeno with half a slice of bacon and set into a Deep Dish Baking Stone.

Once all the jalapenos are wrapped, sprinkle with seasoning. Place jalapenos on the EGG for 15 minutes turning them half way through.