

# Texas Beef Plate Rib Jalapeño Poppers

## **Ingredients:**

- 15 lg Jalapeños
- 1 lb chopped Beef Plate Ribs
- 1 cup grated Pepper Jack Cheese
- 8 oz block of Cream Cheese
- 2 packages of Bacon
- BBQ Sauce of Choice
- 2 tsp Salt
- 2 tsp Pepper
- 2 tsp Garlic Powder

## **Instructions :**

Cut the jalapeños starting from the stem down the bottom of the pepper being careful not to slice through the other side.

Gently use your fingers to open up the pepper.

Using a spoon or jalapeño corer – scrape all the seeds and membranes out of the jalapeños.

I recommend wearing gloves to protect your hands.

Combine the cream cheese, pepper jack, chopped brisket, and spices together and mix until fully combined.

Heat smoker to 275° degrees with your choice of wood.

Generously stuff each pepper with the filling to the point where it is almost overflowing.

Tightly wrap each pepper in 1 to 1½ slices of bacon.

Secure with a toothpick if needed.

Place on a wire rack on a baking sheet.

Smoke at 275° for 50 minutes – or until the bacon is crispy.

Take out of the smoker and slather each pepper generously with a BBQ sauce of your choice.

Return to oven for 10 more minutes.