

## Smoked Beef Cheek & Pork Belly Jalapeño Poppers



### Ingredients:

12 Jalapeños, halved, veins & seeds removed  
8 oz Cream Cheese, room temperature  
8 oz smoked Beef Cheeks & Pork Belly, chopped  
1 cup Pepper Jack Cheese, shredded  
¼ tsp Onion Powder  
16 oz Bacon, about one slice per Jalapeño  
Favorite BBQ Sauce

### Directions:

Preheat Smoker to 250°.

Combine the cream cheese, beef cheeks, pork belly, pepper jack, and seasonings in a large bowl.

Spoon the filling into the jalapeños.

Wrap each jalapeño tightly with a slice of bacon.

You can use toothpicks to hold the bacon on the peppers, but they are not necessary.

Line the jalapeños up on the prepared baking sheet and smoke for 1.5 hours, until the bacon is getting crispy and the jalapeños are tender.

Brush each one generously with BBQ sauce and bake for an additional 5 minutes,