



# Cooking with the Club

with Chef Robert Larios



## BACON AND GRUYERE CHEESE JALAPEÑO POPPERS

**H**appy New Year! It's time to gather family and friends to watch the Super Bowl. But maybe you realize you need more appetizers. Here's a quick fix: Get six jalapeños, bacon and cheese for a simple but delicious jalapeño recipe. Feel free to use any cheese you like, but in this recipe I use Gruyere. I also made the serving for two, but I am sure that most Super Bowl gatherings will have many more than two guests, so keep making those poppers. It's a quick and easy recipe that all your guests will enjoy.

*Chef Larios*

### Food Fact

Bacon-flavored candies date back more than a century, stemming from a German tradition.

### Cooking Tidbit

You may use cream cheese or other cheeses, or even a combination of cheeses to stuff the jalapeños.

### [ A Cook's Dictionary ]

#### Gruyere [groo-YEHR]:

*Gruyere has a semihard to hard texture that's very dense, compact and supple. It has a complex flavor that's creamy, fruity, nutty, earthy and mushroomy.*



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### INGREDIENTS:

- 6 jalapeños, halved so that you have 12 pieces
- 12 thick slices of Gruyere cheese
- 12 bacon strips
- Cooking spray



### DIRECTIONS:

Serves 2



**1** Prepare your ingredients. Wash and dry the jalapeños. Slice the cheese.



**3** Prepare the oven by preheating it 350F. Spray the baking sheet with cooking spray. Stuff the jalapeños with the cheese, and wrap one strip of bacon around the jalapeño. Use a toothpick to hold it in place if necessary. Spray the tops of the jalapeños with cooking spray as well. Then place in the oven for about 12 to 18 minutes. Cooking time varies, so it must be monitored.



**2** Slice off the stem-side of the jalapeños, then halve them. Remove the seeds and veins from on the inside.



**4** Plate and enjoy!

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