

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Bacon Corn Cheese Armadillo Eggs

Adapted from Chile Pepper Cooking Magazine, December 2003

In Texas, stuffed jalapeño peppers are known as Armadillo Eggs, especially if they're battered and deep-fried. These aren't battered; not even sneered at...

*12 large jalapeño peppers
5 oz bacon, cooked crisp, crumbled
1/3 cup grilled corn off the cob
1 small onion, diced
9 oz cream cheese
1/3 cup tri-color peppers, finely diced
salt and cayenne pepper, to taste
chipotle pepper sauce, to taste*

Put on your rubber gloves, cut tops off of peppers and set them on a chile pepper grill. Using an apple corer, carefully remove seeds and membranes. In a medium mixing bowl, mix bacon, corn, onions, cream cheese and colored peppers. Season to taste with salt, cayenne and pepper sauce.

Using a pastry tube, pipe 1½-2 tablespoons of filling into each pepper cavity. Place the chile pepper grill on a slow grill for 30 minutes, or in a 350° F oven for 15 minutes.

If your grill is hotter than 350° F, watch closely to prevent scorching! A smoker works well. You'll need about 25-30 minutes at 325° F, but the cheese will melt early. You may want to drape tops of peppers with short slices of bacon...

Yield: Twelve eggs; about one serving for some folks, or six servings normally

Preparation time: 10 minutes

Cooking time: 30 minutes

