

RECIPE | PEPPERS



STUFFED PENCIL HOT PEPPERS



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Recipe created by Mary Harp, Healthy Christian Home

INGREDIENTS

24 Pure Flavor® Stingrays Pencil Hot Peppers

1 pkg (16 oz) bacon

12 oz cream cheese

DIRECTIONS

1. Using food prep gloves, slice peppers lengthwise. With a small spoon, carefully scoop out the seeds and vein inside pepper.
2. Fill peppers with cream cheese, spreading evenly.
3. Cut bacon slices in half. Then cut each piece in half again, lengthwise. Wrap peppers in bacon, or lay strips of bacon on top of the peppers instead of wrapping.
4. Arrange peppers on two large baking sheets, preferably on a drip pan or cooling rack so the bacon grease can drip down away from the peppers.
5. Bake at 400° F for 35-40 minutes, until bacon is fully cooked and starting to look crisp.



TOTAL TIME

70 minutes

PREP TIME

30 minutes

COOK TIME

40 minutes

SERVES

20

COOKING LEVEL

Easy