Ace Hardware Recipe of the Week: Jalapeno Rockets

Ace Hardware Recipe of the Week: Jalapeno Rockets on a Traeger Ironwood 885

With Ace being one of America's best places to buy a BBQ grill, especially with some of the best brands like Weber, Traeger and Big Green Egg at it's more than 5,600 independently owned local stores, it's also a great place to get all types of grilling ideas for all types of grills.

Ace will release a special Griller's Recipe of the Week each week with a little inspiration for our grilling customers from our Ace expert Chef Jason Morse.

And soon, from you, Ace invites you to send your favorite grilling recipe ideas to our Ace Grilling Recipe Desk– media@acehardware.com and we'll evaluate and consider them to highlight alongside Chef Jason's in this new weekly feature.

Without further ado, Ace's Griller's Recipe of the Week.

Recipe: Jalapeno Rockets

Submitter: Chef Jason Morse, Ace Hardware Grill Expert

"We lovingly call these Jalapeno Rockets because the heat from the Jalapeno and the andouille will have you soaring like a rocket. We pack them full of pimento cheese, andouille sausage, cheese and some fire honey for good measure. These things are hit the spot amazing. Happy Cooking," said Chef Jason Morse.

Suggested Grill: Traeger Ironwood 885

Yield: Makes 12 Jalapeno Rockets

Prep time: 15 Minutes

Cook time: 15-25 Minutes (Depending on desired doneness of bacon)

Ingredients:

12 ea	**Jalapenos, Fresh, Medium**	**Topped and cored**
8 oz wt	Sausage, Andouille, Cooked	Diced small
8 oz wt	Pimento Cheese Dip, Prepared	
¼ cup	Bread Crumbs, Panko	
1 tbsp	Bayou Dust Rub, 5280 Culinary	
1-2 tbsp	Fire Honey, 5280 Culinary	
6 pieces	Bacon, Applewood,Thick	cut in half
taste	Fire Honey, 5280 Culinary	Garnish
taste	Bayou Dust Rub, 5280 Culinary	Garnish

Preparation Directions:

Load Traeger with Reserve Blend Pellets

Set Traeger to 450˚ and Ignite

Allow Traeger to reach temp

*** Safety Tip *** Wear Gloves when working with jalapenos and avoid touching your face

Top and core all jalapenos

Make sure jalapeno popper rack is cleaned

Cooking Directions:

In a medium mixing bowl add the following:

Andouille Sausage

Pimento Cheese

Bread Crumbs

Bayou Dust

Fire Honey

Mix the above ingredients together well and let sit for 5 minutes, re mix after 5 minutes

Stuff Each jalapeno from the top until full

Wrap each jalapeno with a half slice of bacon and secure with a toothpick

Load wrapped jalapenos into the rack

Load jalapenos (in the rack) into 450˚ Traeger and close the lid

Cook for 15 Minutes before checking

Check jalapenos to see doneness – look for bacon doneness and cheese oozing from top

Continue to cook for another 5 minutes and check doneness again

If poppers are done to your liking, using heat proof gloves, carefully remove rack

If poppers are not done, continue to cook in 5 minute increments until desired doneness.

Using heat proof gloves, remove the jalapeno popper rack and bring into the kitchen

Remove jalapenos from the popper rack, place onto a plate

Drizzle with Fire Honey and dust with bayou Dust

Top with chopped cilantro if desired

Let rest for 3 minutes

Devour

Shopping List:

Traeger Ironwood 885 (Ace SKU 8030462)

Traeger Reserve Blend Pellets (Ace SKU 8015887)

Traeger Jalapeno Popper Rack (Ace SKU 6102982)

Bayou Dust, 5280 Culinary (Ace SKU 8561961)

Fire Honey, 5280 Culinary (Ace SKU 8017719)

About Ace Hardware

Ace Hardware is the largest retailer-owned hardware cooperative in the world with more than 5,600 locally owned and operated hardware stores in approximately 70 countries.

Headquartered in Oak Brook, Ill., Ace and its subsidiaries operate an expansive network of distribution centers in the U.S. and have distribution capabilities in Ningbo, China; Colon, Panama; and Dubai, United Arab Emirates. Since 1924, Ace has become a part of local communities around the world and known as the place with the helpful hardware folks. For more information, visit acehardware.com or newsroom.acehardware.com.

Additional assets available online: Photos (1)

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