

## Cherry Bombs



### SHOPPING LIST

- 12 whole jalapeño peppers
- 8 oz. fresh ground Laura Lynn pork sausage
- 8 oz. Laura Lynn white sharp cheddar cheese, grated
- 1 cup Bisquick baking mix
- 1/4 cup milk 1 tbsp. of your favorite BBQ rub
- 4 oz. jar Unicoi Preserves Cherry Jalapeño Spread

### INSTRUCTIONS

- Cut the jalapeños in half lengthwise and remove the seeds and ribs.
- Grate the cheese.
- In a mixing bowl, combine the ground sausage, grated cheese, baking mix, milk and BBQ seasoning and mix thoroughly by hand to combine.
- Stuff the mixture into the cut pepper halves, packing it in firmly. Continue until all peppers have been stuffed.
  
- Preheat oven to 400°F. On a foil-lined baking sheet, arrange peppers in a single layer and place on the middle rack of your preheated oven. Bake for 15-20 minutes, until the sausage mixture, is dark golden brown.
- Remove tray from oven and glaze the peppers generously with the cherry jalapeño spread. Return the tray to the oven and cook an additional 2 minutes to set the glaze. Remove from oven, plate and serve immediately.
  
- Set up your grill for direct cooking and preheat to 400 °F. Place stuffed peppers on preheated grill and cook for 15-20 minutes, until sausage mixture is dark golden brown and jalapeños are slightly charred.
- Glaze the top of the peppers with cherry jalapeño spread and cook an additional 2 minutes to set the glaze. Remove from grill and serve immediately.