

Our State eats

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Sausage & Pimento Cheese Stuffed Jalapeños

Yield: 10 appetizer-sized servings.

- 10 jalapeños**
- 6 ounces cheddar cheese**
- 2 ounces cream cheese**
- 1 tablespoon roasted pimentos**
- 2 tablespoons Duke's mayonnaise**
- ¼ teaspoon paprika**
- ¼ teaspoon sea salt**
- 1 cup cooked ground sausage**

For garnishing (optional):

- 2 slices bacon, cooked and crumbled**
- 1 tablespoon fresh cilantro leaves, finely chopped**

In a skillet over medium heat, cook bacon to crispy. Crumble and set aside.

Pre-heat oven to 350°.

Shred cheddar cheese and mix with cream cheese, pimentos, mayonnaise, salt, and paprika. Add sausage and stir to incorporate.

Halve and core jalapeños, and fill each half with a tablespoon of filling. Arrange stuffed jalapeños in a baking sheet.

Bake for 17-20 minutes or until peppers have softened and cheese is golden and bubbly.

Top peppers with bacon and cilantro and serve hot.

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