

JALAPENO POPPERS WITH PHEASANT

Recipe courtesy Edward Jones

Ingredients

- 20 jalapeno peppers
- 1 (8-ounce) package cream cheese
- 2 teaspoons garlic powder
- 2 teaspoons dried basil flakes
- 1 teaspoon celery salt
- 2 teaspoons dry rub pepper (recommended: Harley's)
- 2 teaspoons ground cumin
- 2 green onions, chopped
- 1 (3-pound) pheasant, cooked, bones removed
- 1 package thinly sliced bacon
- Skewers, soaked in water for 15 minutes

Directions

Preheat grill over medium-high heat.

Wash peppers and slice in half cross ways and remove the seeds. Mix cream cheese with herbs, spices and green onions. Slice the pheasant thinly. Stuff the jalapenos loosely with the cheese mixture and sliced pheasant. Wrap peppers with 1/2 slice of bacon. Place 4 pepper halves on a skewer and grill until done, about 8 minutes.