



# Model# 36JR King Kooker Jalapeno Rack Recipes



## **Cream Cheese and Sausage Jalapenos**

Ingredients:

- 36 Jalapeno Peppers - cored and rinsed
- 2 - 8 oz. Packages of Cream Cheese - softened
- 1 lb. Bulk Breakfast Sausage - thawed completely
- King Kooker Cajun Seasoning

Crumble the sausage into the fry pan and sautee until cooked. Drain well. While it is still hot, mix the sausage in a bowl with the softened cream cheese. Give the mixture a few shakes of King Kooker Cajun Seasoning (about 1 tablespoon). Stuff the mixture into the cored jalapenos and arrange in the rack. Place the jalapeno rack on a baking pan to catch drippings while cooking.

Cook at 275°F- 350°F in your King Kooker smoker (350°F in your kitchen oven), until done.

Cooking times may vary. Check for doneness at 30 minutes and 45 minutes. When done, the peppers should be tender.

## **Boudin Stuffed Jalapenos**

Ingredients:

- 36 Jalapeño Peppers - cored and rinsed
- 3 lbs. of Linked Boudin - thawed completely
- King Kooker Cajun Seasoning

Remove the casing from the boudin and place sausage mixture into a bowl. Using a teaspoon, stuff the sausage mixture into the jalapenos. Arrange the stuffed jalapenos in the rack. Sprinkle the stuffed jalapenos with King Kooker Cajun Seasoning as desired. Place the jalapeno rack on a baking pan to catch drippings while cooking.

Cook at 275°F- 350°F in your King Kooker smoker (350°F in your kitchen oven), until done.

Cooking times may vary.

Check for doneness at 30 minutes and 45 minutes. When done, the peppers should be tender.

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