

<u>Jalapeno Corer Instructions</u>

Always wear food preperation gloves, to prevent pepper juices from contacting the skin. Carefully cut the stem end off of each pepper with a knife. Insert the corer into the length of the pepper and rotate to remove the seeds and the membranes that are inside. Rinse out and dry each individual pepper before stuffing. Hand wash the corer in dishwashing detergent and dry after each use.

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

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