Counter to Table Recipes

FROM THE CHEF'S CORNER

Recipe: BRATWURST & CHEDDAR-STUFFED JALAPEÑO POPPERS | **Date:** JULY 2025

Ingredients:

- 12 fresh jalapeños, halved lengthwise and seeds removed
- 4 oz cream cheese, softened
- 1/2 cup shredded sharp cheddar
- 1 fully cooked bratwurst, finely chopped (choose from our Grand Champion or Jalapeno Cheddar)
- 1 green onion, finely chopped
- 6 slices bacon, halved crosswise
- Toothpicks

Classic Version:

Use: 1 Miesfeld's Grand Champion Bratwurst

Flavor Profile: Savory, smoky, balanced

Best For: All-ages cookouts and appetizer platters

Spicy Version:

Use: 1 Miesfeld's Jalapeño Cheddar Bratwurst

Flavor Profile: Extra kick, bold cheddar, heat-forward

Best For: Father's Day feasts, spicy food fans, beer pairings

MIESFELD'S

Directions:

1. **Cook the Bratwurst:** Grill, pan-sear, or beer-braise the bratwurst until fully cooked (internal temp of 160°F). Let it cool slightly, then finely chop.
2. **Mix the Filling:** In a mixing bowl, combine the softened cream cheese, shredded cheddar, chopped cooked brat, and green onion. Stir until well blended.
3. **Stuff the Jalapeños:** Spoon a generous amount of filling into each jalapeño half.
4. **Wrap with Bacon:** Wrap each stuffed jalapeño with half a slice of bacon. Secure with a toothpick to keep it snug during grilling.
5. **Grill the Poppers:** Preheat grill to medium heat (~375°F). Place poppers over indirect heat (not directly over the flame). Grill for 15–20 minutes, turning occasionally, until bacon is crisp, and jalapeños are tender. For a charred finish, move them to direct heat for the last 2–3 minutes.
6. **Plate & Enjoy:** Plate them next to your brats, burgers, or beer for the ultimate summer spread!

Butcher's Recommendation:

Serve hot off the grill and elevate every bite with bold, flavorful dips. Try some of our Miesfeld's Original sauces for dipping.

- Hot & Spicy
- Teriyaki
- Barbecue