



# PORK BELLY JALAPEÑO POPPERS



## INGREDIENTS

8 oz	Brookwood Farms Smoked Pork Belly (#15016)
12 slices	Brookwood Farms Beef Brisket (#11091)
8 oz	cream cheese
2	minced garlic cloves
2 Tbsp	chopped chives
12	large fresh jalapeños
4 oz	apricot jam
4 oz	Brookwood Farms Texas Western Barbeque Sauce (#19008)
4 oz	diced sweet onion
1 Tbsp	olive oil

## DIRECTIONS

1. Add olive oil and onions to sauté pan. Remove from heat when onions have caramelized.
2. In blender, blend onions, barbeque sauce, and apricot jam together. Set aside.
3. Flash fry jalapeños, no more than 30 seconds.
4. Cut tops off Jalapeños and core out the membrane and seeds. Keep tops for later use.
5. Dice pork belly and sauté until rendered by half, drain fat and set bacon pieces aside.
6. Put cream cheese, garlic, chives, and bacon in a bowl and mix until piping consistency.
7. Pipe cream cheese mix into core of hollowed out jalapeños, and replace top.
8. Wrap one slice of brisket around jalapeño, and use toothpick to secure.
9. Arrange on non-stick baking sheet. Place in 350° oven for 5-8 minutes or until center is hot.
10. Drizzle apricot glaze over poppers and serve with barbeque sauce.