



Wagyu Stuffed Jalapeño Poppers

Preheat Oven to 400°F

- 15 Medium-Sized Jalapeño Peppers
- 3 Lbs. Thin-Cut Bacon
- 2 8-oz Blocks Cream Cheese – softened
- 1 Lb. Chocolate-Fed Wagyu Ground Beef
- 1 Small Onion, finely diced
- 1 Tsp. Ground Cumin
- 2 Tsp. Garlic Powder

Evenly divide the bacon slices into two equal portions. Cut one portion into ½ inch wide pieces and cook until crispy and brown. Reserving the rendered fat and using a slotted spoon, remove the bacon to large mixing bowl.

Add the Hartland Farm Wagyu ground beef to the rendered fat and brown. Add onions and cook them until tender. Pour the ground beef, onions, and bacon fat into the mixing bowl with the bacon. Add the softened cream cheese, cumin and garlic powder and mix well with a large spoon.

Wash Jalapeños and cut each in half lengthwise. For mild heat, remove seeds and membranes; leave seeds and membranes for full heat.

Fill each Jalapeño half with the cream cheese mixture and wrap with a whole slice of bacon. Place on a wire rack on a baking sheet.

Cook in preheated 400°F oven until bacon is golden brown and crispy. Approximately 35-40 minutes.

Enjoy with your favorite dressing such as Ranch or Blue Cheese.

If this was a crowd-pleaser before, now, with our Hartland Farm Wagyu, it's a show stopper.

Shopping hint: choose smooth-skinned Jalapeños for the best and mildest flavor.

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