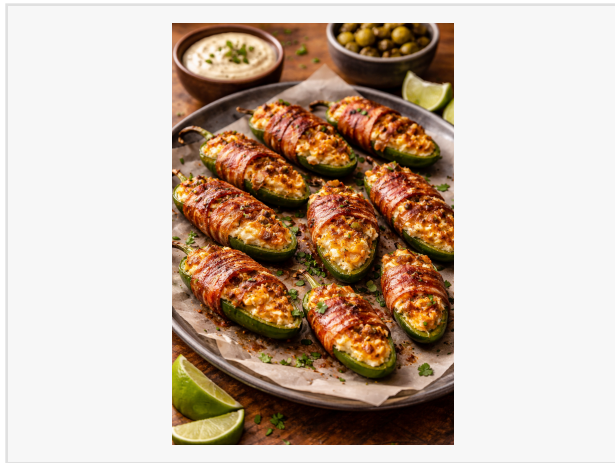


Stuffed Jalapeños (Grilled Texas Style)

A smoky, cheesy Texas-style appetizer with bacon, cream cheese, cheddar, and Mason's Brand pickled jalapeños.



Ingredients

- 1/3 cup Mason's Brand pickled jalapeños, chopped
- 1 cup shredded cheddar cheese
- 12 slices bacon, cut in half
- 1 tsp Gunslinger seasoning
- 8 oz cream cheese, softened
- 12 fresh jalapeños, halved and seeded

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Instructions

Stuffed Jalapeños (Grilled Texas Style)

These grilled stuffed jalapeños are a bold Texas-style appetizer made with cream cheese, cheddar, bacon, and Mason's Brand pickled jalapeños for extra kick.

Instructions

1. Preheat your grill to medium heat, about 375°F.
2. Slice the jalapeños in half lengthwise and remove the seeds and membranes.
3. In a bowl, mix softened cream cheese, shredded cheddar, 1 tsp Gunslinger, and chopped Mason's Brand pickled jalapeños.
4. Spoon the filling into each jalapeño half.
5. Wrap each stuffed jalapeño with half a slice of bacon (or a full slice).
6. Place on the grill (indirect method) and cook for 15 to 20 minutes, Move grate or Jalps around as needed, until the bacon is crispy and the filling is hot.

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7. Serve warm.

Tips

- For less heat, remove all seeds and membrane completely.
- For more smoke flavor, cook over indirect heat and clean wood smoke.
- Great as an appetizer for cookouts, parties, and game day.

Tags

jalapenos • grill • appetizer • bacon • texas