



First Down Poppers

(Makes 20)

From [Tailgating Done Right Cookbook: 150 Recipes for a Winning Game Day](#)
(Fox Chapel Publishing 2019)

Preheat the grill on medium-low heat. Slice 10 jalapeños in half lengthwise; remove and discard the seeds and membranes. (You know the drill: Always be careful prepping jalapeños—these beasts can do a number on your skin and eyes.)

Mix an 8 oz. tub of cream cheese spread with 1 cup finely shredded Monterey Jack cheese, 1 teaspoon chipotle powder, and 2 finely chopped green onions; stuff into the pepper halves. Nestle a mini smoked sausage into the filling of each and wrap a cooked bacon strip around the whole thing.

Secure with toothpicks and set them on the grill; close the lid and cook several minutes, until the peppers are slightly tender and lightly charred and the filling is piping hot.