

PRODUCT  
INSTRUCTIONS

**BURGERS'**  
— SMOKEHOUSE —

# BACON WRAPPED JALAPEÑO POPPERS



READY TO COOK.

Freeze for up to 6 months.

# BACON WRAPPED JALAPEÑO POPPERS

**OUR BACON WRAPPED JALAPEÑO POPPERS** are made from fresh jalapeños, stuffed with a seasoned cream cheese filling before being wrapped in delicious smoky bacon.

Enjoy the delicious taste of jalapeño poppers without the hassle & work to make them. Perfect as an appetizer, side dish or make it your meal!

## GETTING STARTED:

1. Allow 12-24 hours to thaw the bacon wrapped jalapeño poppers.
2. Proceed to cooking instructions.

### METHOD FOR COOKING IN THE OVEN:

1. Pre-heat oven to 350 Degree F.
2. Remove the bacon wrapped jalapeño poppers from the package and place on an oven safe baking sheet.
3. Bake for 30-40 minutes until bacon appears done and cheese filling is bubbling.
4. Remove from the oven and let cool 5-10 minutes prior to eating.

### IMPORTANT FOOD SAFETY TIPS

- “DANGER ZONE” (40° to 140°F)
- Keep cold food cold – at or below 40°F.
- Keep hot food hot – at or above 140°F.
- When heating or cooling of food it is important to travel through the “Danger Zone” temperatures as rapidly as possible.
- If not going to consume hot food right away, it's important to keep it at 140° F or above.
- Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours.
- Always thaw product in refrigerator.