

Street Corn Poppers

Prep: Not specified • Cook: 50 minutes (poppers only)

Smoky jalapeño poppers stuffed with elote-style grilled corn, bacon, and cotija, finished with a crunchy hot Cheetos crown and fresh cilantro for a bold, Southwestern bite.

Ingredients

- 6–8 jalapeño peppers (tops removed, halved, veins and seeds removed)
- 1 ear (about 3/4 cup kernels) corn (grilled; kernels cut from cob)
- 1 block cream cheese (smoked)
- 3–4 pieces bacon (grilled, cooked and crumbled)
- 3 tbsp Cotija cheese
- to taste Meat Church Hail Mary seasoning
- as needed hot Cheetos (crushed; for garnish (optional))
- as needed Cotija cheese (for garnish (optional))
- as needed cilantro (chopped; for garnish (optional))

Instructions

1. Preheat smoker to 275°F.
2. Smoke the cream cheese. Meanwhile, grill the ear of corn and cook the bacon.
3. Prepare the jalapeños: cut off the tops, halve lengthwise, and remove veins and seeds.
4. Make the filling: In a bowl, mix the smoked cream cheese, grilled corn kernels, cooked bacon, Cotija cheese, and Meat Church Hail Mary seasoning to taste.
5. Fill each jalapeño half with the elote filling and arrange on a wire rack.
6. Place the rack of poppers in the smoker and cook at 275°F for 50 minutes, until hot and lightly browned. (Alternatively, bake in an oven or cook on a pellet grill.)
7. Optional garnish: top with crushed hot Cheetos, sprinkle with additional Cotija, and finish with chopped cilantro.
8. Serve hot and enjoy.

Tags: Appetizer, BBQ, Mexican Inspired, Spicy, Smoked, Tailgating
