



## **King Kooker Jalapeno Stuffer Instructions**

When stuffing jalapenos, always wear food preparation gloves to prevent pepper juices from contacting the skin. Prepare the peppers using the King Kooker Jalapeno corer. Arrange the peppers in the King Kooker Jalapeno Rack, so that they are ready for stuffing.

Prepare the stuffing mix. Try one of our delicious King Kooker recipes below.

Place the stuffing funnel into the top of the first jalapeno in the rack. Place a generous amount of stuffing into the funnel and use the stuffing rod to push some of the stuffing down through the opening at the bottom of the funnel and down into the pepper. Continue pushing the stuffing into the pepper, raising the funnel from the pepper as it becomes full of stuffing.

Move on to the next pepper. Continue adding stuffing to the funnel as necessary throughout the process of filling all of the peppers.

Your peppers will be ready for baking in no time!

## **King Kooker Stuffed Jalapeno Recipes**

### **Cream Cheese and Sausage Jalapenos**

Ingredients:

36 Jalapeno Peppers - cored and rinsed

2 - 8 oz. Packages of Cream Cheese - softened

1 lb. Bulk Breakfast Sausage - thawed completely

King Kooker Cajun Seasoning

Crumble the sausage into the fry pan and sautee until cooked. Drain well. While it is still hot, mix the sausage in a bowl with the softened cream cheese. Give the mixture a few shakes of King Kooker Cajun Seasoning (about 1 tablespoon). Stuff the mixture into the cored jalapenos and arrange in the rack. Place the jalapeno rack on a baking pan to catch drippings while cooking.

Cook at 275°F- 350°F in your King Kooker smoker (350°F in your kitchen oven), until tender. Cooking times may vary.

Check for doneness at 30 minutes and 45 minutes. When done, the peppers should be tender.

### **Boudin Stuffed Jalapenos**

Ingredients:

36 Jalapeno Peppers - cored and rinsed

3 lbs. of Linked Boudin - thawed completely

King Kooker Cajun Seasoning

Remove the casing from the boudin and place sausage mixture into a bowl. Using a teaspoon, stuff the sausage mixture into the jalapenos. Arrange the stuffed jalapenos in the rack. Sprinkle the stuffed jalapenos with King Kooker Cajun Seasoning as desired.

Place the jalapeno rack on a baking pan to catch drippings while cooking. Cook at 275°F- 350°F in your King Kooker smoker (350°F in your kitchen oven), until tender. Cooking times may vary. Check for doneness at 30 minutes and 45 minutes.

When done, the peppers should be tender.

**GREAT FOR USE WITH THE  
KING KOOKER JALAPENO CORER  
& KING KOOKER JALAPENO RACK!**



Made In China



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