

**Tar Heel Pork Challenge**  
**Sponsored by the North Carolina Pork Council**  
**Wednesday, October 19, 2016**

First Place: Billy Narron, Middlesex

**Jalapeno Whoppers**

Prep Time: 20 minutes

Cook Time: 1 hour

Servings: 12 whoppers

6 large fresh jalapeno peppers  
1 4oz. block, sliced Pepper Jack cheese  
1 pkg. all pork pepperoni  
1 lb. hot bulk sausage  
1 lb. regular bacon  
Creole seasoning  
BBQ sauce (your favorite)

Split pepper in half, remove seeds, leave stem and end intact.  
Fill sliced peppers with slices of Pepper Jack cheese.  
Place 3 slices of pepperoni on top of each pepper half that is filled with cheese.  
Make 12 small thin, round patties of sausage.  
Wrap entire pepper half with sausage.  
Then wrap each pepper half with a slice of bacon.  
Sprinkle lightly with creole seasoning.  
Cook peppers on grill for 1 hour at 325 degrees.  
Turn peppers to brown bacon on all sides.  
Near end of cooking apply a thin layer of BBQ sauce to each bacon wrapper pepper.