

## Heat up the Grill and the Party with these HOT Grilled Appetizers!

Grilling out is perfect for summer entertaining, so I came up a few recipes for appetizers you can grill in minutes and they each sport a little heat of their own! Whether you serve these as appetizers, or as an entrée “tapas” style, or just want to eat light one night, these recipes are quick and easy to make, can be made ahead of time, and only take minutes to grill! Serve some cold dips and chips or grill some garden vegetables and serve with plenty of frosty cold drinks and you'll have summer dining at its best! So, take the heat out of the kitchen this summer and put it on the grill!

### Chorizo Stuffed Grilled Jalapenos

24	Fresh Jalapeno Peppers
1 lb.	Fresh Chorizo Sausage – found in Jungle Jim's Sausage section
12 slices	Thin sliced bacon – Jungle Jim's Bacon works perfectly
8 oz.	Queso Fresco, white Mexican cheese or Monterey Jack cheese, shredded
8 oz.	Cream cheese, softened

Cook chorizo without casings in hot skillet over medium heat until cooked. Or cook in a microwave. Drain excess grease. Set aside. Combine white Mexican Cheese and softened cream cheese, and also set aside.

Slice the jalapenos in half lengthwise and with a small spoon scoop out seeds and membrane. Again, using a small spoon, fill one half of each pepper with cheese mixture. Fill the other half of the pepper with the cooked chorizo sausage. Put the two pepper halves back together and wrap the pepper, starting at one end and wrapping around to the opposite end, with one/half of a thin slice of bacon. Secure bacon and the pepper with a toothpick. Can make ahead of time, cover and refrigerate until time to grill.

Preheat grill to medium hot heat. Grill peppers for 8-10 minutes, rolling on grill grate to evenly and thoroughly cook the bacon and roast the pepper. Let cool slightly, remove the toothpick, and serve warm. Delish!

\*If you remove the seeds and membrane as directed in the recipe, almost all of the heat in this appetizer will come from the chorizo sausage. When I make these, I make half mild as directed in the recipe and the other half hot. If you want to turn up the heat in this appetizer, only remove the seeds and membrane from one side. Spread the cheese on the side with the seeds and membrane in tact, and add the cooked chorizo to the pepper side that you have removed the seeds and membrane--- this will definitely turn up the heat!

### Chipotle BBQ Chicken on a Stick

#### Chipotle Barbecue Sauce

1 Tab.	Onion Powder
3-5	Garlic cloves, finely minced
2 Tab.	Worcestershire Sauce
1 Cup	Ketchup
¼ Cup	Dark Molasses or packed dark brown sugar
	Chipotle Peppers in Adobo Sauce, minced with 1 Tablespoon of Adobo Sauce**

1 Cup	Beer
½ Cup	Water
1 Tab.	Spicy Brown Mustard (or mustard of choice)
1 Tsp.	Chili Powder
1 Tsp.	Ground Cumin
2 Tab.	Cider Vinegar
	Salt and Pepper to taste (I used ¼ tsp. pepper and ½ tsp. kosher salt)
2 lbs.	Chicken Tenderloins, trimmed, or boneless, skinless chicken breasts, cut into strips

To make sauce --- can be made days ahead of time:

Mix all the ingredients together. Bring to a boil, then reduce the heat to medium-low and simmer gently, uncovered, for 30 minutes to an hour, until sauce thickens. Remove from heat. Cool sauce to room temperature before using. (Sauce can be covered and refrigerated for up to 7 days.) This spicy, smoky sauce is not only terrific on these chicken strips, but also is great on ribs, pork, and steaks.

\*\* You can puree the entire can of chipotle peppers in adobo sauce in a mini food processor and add the chipotle paste to this sauce a tablespoon at a time until the heat you desire is achieved. Chipotles are smoked jalapeno peppers and add a wonderful smoky heat. You can store the remaining chipotle paste covered in the refrigerator and use in BBQ sauces, baked beans, mayonnaise, cream cheese, eggs, potatoes, stews, etc. whenever you want to add a little smoky heat!!

Soak wooden skewers 20-30 minutes in cold water to prevent skewers from burning. Thread chicken tenderloins onto skewers. Brush with Chipotle BBQ Sauce, and grill 4-8 minutes, turning occasionally until browned on both sides and chicken is done, but still juicy, basting with the sauce. Can also serve extra sauce on the side.

### Grilled Jambalaya Sticks

¼ Cup	Olive Oil
2-3 Tabs.	Cajun or Creole Seasoning
1 lb.	Large Raw Shrimp, shelled and deveined, tail removed
11-13 oz.	Package of Fully Cooked Smoked Andouille Sausage, sliced ¼ inch thick

Soak wooden skewers 20-30 minutes in cold water.

Tuck a slice of Andouille sausage in the crook of a shrimp and thread onto a skewer. The skewer should pass through top of shrimp through the Andouille slice and out through the bottom of the shrimp. Thread two shrimp/sausage combos onto a 6-8" wooden or bamboo stick (you can do three on longer sticks if you wish). Place in glass baking dish or platter. Repeat with the remaining shrimp and sausage.

Brush the shrimp and sausage sticks with the oil and sprinkle on the Cajun or Creole seasoning to your desired taste. Allow the sticks to sit for 10 minutes before grilling or cover and refrigerate until ready to grill.

Cook over medium hot grill, turning once, until shrimp and sausage are browned and shrimp turn opaque and are cooked through, only about 2-4 minutes.

How about some COOL Dips and Chips as Accompaniments at your Party:

### Guacamole

2	Large Ripe Avocado, peeled and pitted
1 Tab.	Freshly squeezed Lime Juice or to taste
¼ Cup	Finely Chopped Onion
2	Cloves Garlic, minced
1	Roma tomato, peeled, seeded and chopped finely (optional)
2	Jalapeno or Serrano Chiles, seeded and minced (optional)
	Salt and Pepper to taste
	Can also add minced fresh cilantro if you like

Mash the avocados with a fork. Add the lime juice and then the remaining ingredients and blend until desired consistency. For best quality, serve as soon as possible or chill tightly covered until serving time.

### Salsa

4 Cups	Fresh garden tomatoes, peeled, seeded, and chopped
1 Cup	Green Onions, chopped
1	4 oz. Can of Chopped Green Chiles, undrained
2	or more Jalapeno or Serrano Peppers, chopped
3	Cloves of Garlic, minced
1 Tab.	Freshly squeezed Lime Juice or to taste
1 Tsp.	Ground Cumin
¼ Cup	or more to taste of Fresh Cilantro, chopped
	Salt and Pepper to taste

Combine all ingredients together and chill at least one hour. This is a basic salsa recipe that you can add your favorite ingredients to: avocado rinsed and drained black beans, roasted corn kernels, chopped jicama or mango, olives, peppers, chipotles, etc. Have fun!

### BLT Dip

1 lb.	Bacon, Jungle Jim's brand is wonderful!
1 Cup	Mayonnaise
1 Cup	Sour Cream
1	Tomato, peeled, seeded, and diced

Using a large, sharp knife, slice entire pound slab of bacon into ½ inch slices and separate into bite size pieces. Place in large skillet and cook over medium heat until all bacon pieces are browned and crisp. Using a large slotted spoon, transfer bacon pieces to paper towels and allow to drain and cool.

In medium bowl, combine the mayonnaise and the sour cream. Stir in the crisp, cooked bacon pieces. Cover and refrigerate until serving time. Add the diced tomatoes right before serving. Serve with crackers or chips and watch it disappear!

Hope these unique recipes heat up your party so that you can arrive armed with a tray of tall, iced drinks to cool things off!

Happy Grilling Bite by Bite!

**Jungle Jim's Margie Potts**