

# JALAPENO POPPER GRILLED CHEESE

**F EASY**

Last Modified: 02/14/2014

PREP: 15 Min  
COOK: 25 Min  
OVEN: 425 & GRIDDLE

SANDWICH

**MAKES 4 SANDWICHES**

QUA	MEASURE	INGREDIENT	PROCESS
8	Slices	Any Hardy Sliced White Bread	
8	Oz	Sharp Cheddar Cheese	Fine Shred
8	Oz	Mascarpone Cheese (Belgioioso)	Room Temp
6	Whole	Jalapeno Peppers (Seeded)	Halved
2	Tbsp	Olive Oil	Divided
2 +/-	Tbsp	Salted Butter	Softened
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

## PREPARATION

<b>HINTS</b>	This is a bunch easier than making your own "Breaded Poppers" and the end result gives you that same crunchy, cheesy hot taste you love from a deep fried Popper.
<b>FACTOID</b>	The reason Cheddar Cheese makes a "poor" grilled Cheese is that ANY aged Cheese is much drier than a "new" Cheese and dry Cheese tends to melt poorly.
<b>HINTS</b>	Mascarpone is an Italian version of Cream Cheese with a smooth textured sweetness (No Salt added to it). In an absolute pinch, you can substitute regular room temperature Cream Cheese.....
<b>TOOLS</b>	1) Medium Mixing Bowl 2) Aluminum Half Sheet Pan 3) Large Non-Stick Skillet OR Non-Stick Griddle
<b>PREP</b>	<b>DISH</b> 1) Finely shred the Cheddar Cheese and set it aside.
<b>PREP</b>	Stem and slice the Jalapeno Peppers in half lengthwise. Depending upon the amount of spiciness you like, you can leave the Ribs and Seeds inside. Less spicy to remove the Seeds and even less spicy if you remove both, the Seeds and White Ribs.
<b>1</b>	Preheat the oven to 425 degrees and line the sheet pan with parchment paper.
<b>2</b>	Place the Pepper halves in a medium mixing bowl, coat them evenly with 1 tablespoon of the Olive Oil and sprinkle them generously with Salt and Pepper.
<b>3</b>	Place the Pepper halves, cut side down and not touching each other on the sheet pan. Bake them until the skin is blistered, about 10 to 15 minutes. Remove them from the oven, wrap them in a paper towel and seal them while still very hot in a zip lock bag for 5 minutes to allow the steam to loosen the Pepper Skins.
<b>4</b>	Remove and discard the Pepper Skins. (Removing most of the Seeds and Ribs at this point will STILL leave you with a very SPICY Pepper - experiment - to your taste). Slice each Pepper Half lengthwise into 1/4 inch wide long strips.
<b>5</b>	Spread 4 slices of Bread edge-to-edge with a 1/8 inch thick layer of the Mascarpone Cheese. Evenly arrange 1/4 of the Jalapeno Pepper Slices on top and sprinkle 1/4 of the Shredded Cheese on top of that. Close and evenly spread the top piece of Bread with Butter.

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<b>6</b>	Heat the 1/2 tablespoon of the remaining Olive Oil on a non-stick griddle over medium heat. Grill the Buttered side of the Sandwiches until golden brown. Remove the Sandwiches and Butter the top slice of Bread. Heat the remaining Olive Oil and brown the second side of each Sandwich. Cover the Sandwiches with a tall metal lid during the last minute of cooking until the insides become all melted and gooey.
<b>SERVE</b>	Let the Sandwich set undisturbed for a couple of minutes to help solidify it and then bias cut each Sandwich in half. Serve them while hot.