

BACON-WRAPPED AIR-FRYER JALAPENO POPPERS

with Maui Dragon Delights Dragon Fruit Jam Dipping Sauce

MAKES	AIR-FRYER TEMPERATURE	TOTAL COOKING TIME
12 poppers	350°F, then 370°F	About 20 minutes

POPPER INGREDIENTS

- 6 medium jalapeno peppers
- 4 ounces cream cheese, softened
- 1/2 cup finely shredded sharp cheddar cheese
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/8 teaspoon smoked paprika
- Pinch of salt
- 6 slices thick-cut bacon
- 12 wooden toothpicks, if needed

DIPPING SAUCE

- 1/3 cup Maui Dragon Delights Red Dragon Fruit Jam
- 2 teaspoons lime juice
- 1 teaspoon warm water, if needed
- Pinch of salt
- Optional: 1/8 teaspoon cayenne or crushed red pepper

MAKE THE SAUCE

1. Mix the jam, lime juice, and salt. Add the warm water for a thinner consistency.
2. Stir in cayenne or crushed red pepper for extra heat. Refrigerate while preparing the poppers.

PARTIALLY COOK THE BACON

1. Preheat the air fryer to **350°F**.
2. Arrange the bacon in a single layer. Cook in batches if necessary.
3. Air-fry for **5-7 minutes**, until the bacon begins to render but remains flexible. Do not cook until crisp.
4. Drain on paper towels, cool enough to handle, and cut each slice in half crosswise.

PREPARE THE POPPERS

1. Wearing food-safe gloves, cut each jalapeno lengthwise. Remove the seeds and membranes. Leave some membrane for hotter poppers.
2. Mix the cream cheese, sharp cheddar, garlic powder, onion powder, smoked paprika, and salt.
3. Divide the filling among the pepper halves, keeping it level with the edges.
4. Wrap each stuffed jalapeno with a half slice of bacon. Place the seam underneath or secure it with a toothpick.

AIR-FRY THE POPPERS

1. Preheat the air fryer to **370°F**.
2. Arrange the poppers in a single layer, filled sides up. Leave space between them and cook in batches if needed.
3. Air-fry for **8-12 minutes**, until the bacon is crisp, the peppers are tender, and the cheese is hot. Begin checking after 8 minutes.
4. Cool for **3-5 minutes**. Remove the toothpicks and serve warm with the dragon fruit jam dipping sauce.

HANDLING NOTE

Wear gloves while handling jalapenos and avoid touching your eyes or face. The cheese filling will be extremely hot immediately after cooking.