



## NASCAR COOKS! Race Day Recipe Contest

Winner – Week 1

Recipe Submitted by Nancy Busch from Ukiah, California

RECIPE: Hot Lap Jalapenos

### INGREDIENTS:

- 12 Large Raw Jalapenos
- 1 Pound medium Boiled Shrimp
- 12-ounces Philadelphia Cream Cheese
- Red and Green Bell Peppers (1/2 of each color)
- ½ Teaspoon Garlic Powder (or to taste)
- ½ Teaspoon Old Bay Seasoning (or to taste)
- ½ Teaspoon Ground Chipotle Chili Pepper or Cayenne Pepper (only if you like them spicy)

### INSTRUCTIONS:

- Cut Jalapenos in half and remove seeds and veins. Soak in ice water until ready to use, for one to two hours. This will take virtually all of the heat out of the jalapenos.
- Chop shrimp coarsely.
- Chop bell peppers to a fine consistency or pulse with a food processor.
- Mix all ingredients, except the jalapenos, and refrigerate for at least ½ hour. (This can be prepared the day before and stored in the refrigerator until ready to use.)
- Dry jalapenos and spoon mixture into the jalapeno shells.
- Place on tinfoil or a sheet pan and cook in BBQ pit, covered, until jalapenos are soft.
- Serve hot or chilled with your favorite beer or beverage.

- These can be fully prepared the day before and then cooked at the track.