

Sausages stuffed with cheese and jalapeno

Total time **40 mins** 20 mins preparation time 20 mins cooking time

Nutritional facts (per portion):
4,254 kJ / 1,017 kcal

Fat: **76 g** Protein: **43 g**
Carbohydrates: **33 g**

INGREDIENTS

2 portion(s)

2 jalapeno peppers
50 g cheddar cheese
4 BBQ sausages
100 g smoked bacon, sliced
4 tbsp [Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste](#)

Teriyaki mustard:

4 tbsp mustard
2 tbsp [Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste](#)
1 tsp grated ginger
0.5 tsp honey
1 tbsp roasted sesame seeds
1 tsp [Kikkoman Toasted Sesame Oil](#)

PREPARATION

Step 1

2 jalapeno peppers - **50 g** cheddar cheese - **4** BBQ sausages - **100 g** smoked bacon, sliced
Cut the jalapeno pepper into long strips. Cut the cheese into matchsticks. Slice the sausages lengthwise without cutting all the way through. Stuff them with the jalapeno and cheese, then wrap tightly in bacon.

Step 2

4 tbsp mustard - **2 tbsp** [Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste](#) **0.5 tsp** honey - **1 tsp** grated ginger - **1 tbsp** roasted sesame seeds - **1 tsp** [Kikkoman Toasted Sesame Oil](#)
Mix the mustard with the Kikkoman Teriyaki BBQ-Sauce Honey, honey, ginger, sesame seeds and sesame oil in a bowl.

Step 3

4 tbsp [Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste](#)
Coat the sausages with the Kikkoman Teriyaki BBQ-Sauce with Honey, then cook on each side on a hot grill until the bacon and sausages are brown. Serve with the teriyaki mustard.