

Questions? Comments? Please contact us as [jalapenojohns@gmail.com](mailto:jalapenojohns@gmail.com). You can also visit us on Facebook at Jalapeno Johns Pepper Grill Stand or visit our website at [www.jalapenojohns.com](http://www.jalapenojohns.com).

## Jalapeno Johns Pepper Grill Stand

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### Please Read Instructions First!

Your **Jalapeno Johns Pepper Grill Stand** was designed and engineered to fit inside a 22 ½ inch Weber® grill. Be sure to place it in the center of your grill when you cook your peppers. This stand also works wonderfully in smokers, too. The **Jalapeno Johns Pepper Grill Stand** will accept any size jalapeno!



- Your **Jalapeno Johns Pepper Grill Stand** was shipped to you flat. In order to prepare it for use, place the stand on a solid surface (a kitchen counter works just fine). Line up the 3 slots on one side of the stand along the edge of the counter (**Fig. 1**). Hold the base firmly with one hand, as close to the edge of the counter where the 3 slots are located as possible, and gently bend until you have a 90° bend (**Fig. 2 & 3**). Repeat the process on the other side of the stand and place your skewers in the top slots (**Fig. 4**). This will help you visualize how and where to skewer your peppers.



Fig. 1



Fig. 2



Fig. 3



Fig. 4

- **WARNING!** Only bend the Pepper Grill Stand **one time!** Re-bending the sides of the stand will only weaken the stress points (at the slots) and the stand will break. This product is made in the U.S.A. from 16 gauge steel. We recommend hand washing with hot, soapy, water and steel wool. The skewers are stainless steel and can go in the dishwasher.
- Your **Jalapeno Johns Pepper Grill Stand** will hold 18 – 21 stuffed jalapenos (6 – 7 per skewer). If you choose to bacon wrap your jalapenos, then we recommend 12 jalapenos (4 per skewer). We also recommend that you use thin-sliced bacon\*.
- **Prep/Cooking Tips:** When skewering your peppers, leave gaps between the peppers, making sure the peppers do not touch the sides or bottom of the stand. For best results, cook over direct heat at 350 – 400 degrees. After 15 minutes of cooking, keep checking every 10 minutes until bacon is done to your satisfaction.

**WARNING - our product comes packaged in plastic bags. To avoid danger of suffocation, keep this plastic bag away from babies and children. Do not use this bag in cribs or playpens. The plastic bag could block nose and mouth and prevent breathing. This is not a toy. Please discard properly.**

- Uncooked pork products are a health hazard.
- The skewers will be hot, even after cooking. Please use caution while handling skewers.
- THE STAND IS OVEN SAFE, JUST BE SURE TO PUT IT ON A COOKIE SHEET TO CATCH ANY DRIPPINGS.



**MADE IN LUBBOCK, TEXAS**

