

My Favorite Smoked Cream Cheese Recipe with Turkey Bacon, Cheddar, and Jalapeño

The smoker turns simple cream cheese into something rich and complex.



TURKEY BACON SHARP WHITE
CHEDDAR
You Will Need
1 block of cream cheese
A little over an eighth of a cup of real turkey bacon pieces,
microwaved for 30 seconds to crisp them up
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OVEN
225°F

TIME
10 min

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INGREDIENTS

8 oz block cream cheese
4 strips turkey bacon, cooked and crumbled
1/2 cup shredded sharp white cheddar cheese
1 jalapeño, finely diced (seeds removed for less heat)
1 garlic clove, minced
1 tablespoon olive oil
1/2 teaspoon smoked paprika
1/2 teaspoon black pepper
1/4 teaspoon garlic powder
Chopped fresh chives or parsley for garnish (optional)

DIRECTIONS

1. **Prep the Cream Cheese Block:** I start by placing the cream cheese block on a sheet of foil or a small foil pan. I lightly score the top of the cream cheese in a crisscross pattern, which helps the flavors soak in and makes for a beautiful presentation.
2. **Brush and Season:** I brush the cream cheese with olive oil and sprinkle the smoked paprika, black pepper, and garlic powder evenly on top.
3. **Preheat the Smoker:** I preheat my smoker to 225°F. I love using hickory or applewood pellets for a balanced smoky flavor.
4. **Smoke the Cream Cheese:** I place the seasoned cream cheese in the smoker and let it smoke for 2 hours. After about an hour, I add the crumbled turkey bacon, cheddar cheese, diced jalapeño, and minced garlic on top, letting all those flavors melt and infuse into the cream cheese.
5. **Serve and Enjoy:** After 2 hours, the cream cheese is golden, soft, and beautifully smoky. I carefully remove it from the smoker, garnish with fresh chives, and serve it warm with crackers, toasted baguette slices, or fresh vegetables.

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Original recipe: <https://chefmaniac.com/my-favorite-smoked-cream-cheese-recipe-with-turkey-bacon-cheddar-and-jalapeno/>