



jalapeno popper stuffed bread;

1. (hah-loh-pee-nyo pah-pur stuf'd brehd) *noun*. A French baguette stuffed with jalapeno popper dip.
2. Produces 8 servings.
3. Preparation 35 mins.
4. Oven temperature set to 350.

Ingredients;

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|--------------------------|--------------------------|
| 1 8oz brick cream cheese | 3 jalapenos |
| ½ c. mayonnaise | 5 slices bacon |
| 2 c. colby jack cheese* | 1 bunch chives/scallions |
| 1 baguette | |

*Feel free to substitute or mix cheeses

Instructions;

1. Allow the cream cheese to soften while preparing the bacon. Fry bacon in pan until crisp, then set aside on paper towels to drain. Reserve a small amount of bacon fat.
2. De-seed the jalapenos. Add in a pinch of seeds for extra fire.
3. Finely chop the jalapenos and chives and set aside.
4. In a large bowl add softened cream cheese and mayonnaise and mix to combine. Then add jalapenos, chives/scallions, colby jack cheese, and crumble up the bacon. Add ~1 tsp. of bacon fat and mix well.
5. Slice the baguette in quarters and remove the soft innards of the loaf. Stuff the bread with the cream cheese filling and cut 1" slices.
6. Keeping the slices together in half-loafs, wrap each in foil.
7. Bake for 15 minutes covered in foil, then unwrap and bake for 5 minutes (leaving foil to cap the open ends), or until golden brown.