



baked jalapeno poppers;

1. (behk'd hah-loh-pee-nyo pah-purz) *noun*. De-seeded jalapenos stuffed with a cream cheese and cheddar cheese mixture wrapped in bacon.
2. Produces 5 servings.
3. Preparation 25 mins.
4. Oven temperature set to 400.

Ingredients;

10 jalapeno peppers
 $\frac{1}{4}$ c. cheddar cheese
 $\frac{1}{4}$ tsp. onion powder
 $\frac{1}{4}$ tsp. salt

$\frac{1}{3}$ c. cream cheese*
5+ slices bacon
 $\frac{1}{4}$ tsp. garlic powder
 $\frac{1}{4}$ tsp. pepper

*Feel free to use flavored as desired, e.g. veggie cream cheese

Instructions;

1. Slice jalapenos in half lengthwise, and remove the seeds and stems. Save some to add to cream cheese mixture if extra spice is desired.
2. In a small bowl, combine cream cheese and cheddar cheese, and add in seasonings: onion powder, garlic powder, salt, and pepper.
3. Stuff the peppers with cream cheese mixture and wrap each popper in half a slice of bacon (more if desired).
4. Bake 15-20 minutes, and then let cool (cheese will be molten upon removal from oven) for at least 5 minutes before serving.