

Bacon-Wrapped Jalapeno Poppers



Ingredients

- 1/2 cup cream cheese
- 1/2 cup shredded sharp Cheddar cheese or hot pepper jack cheese
- 2 tablespoons finely grated onion or onion flake equivalent (optional addition)
- 2 oz. Feta cheese (optional addition)
- 12 jalapeno peppers, halved lengthwise, seeds and membranes removed
- 12 slices bacon (Thin sliced bacon works best)
- 1/2 teaspoon ground cumin
- 1/2 teaspoon cayenne pepper

Directions

1. Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with parchment paper or aluminum foil.
2. Mix cream cheese, Cheddar cheese, cumin, cayenne pepper, and any optional ingredients together in a bowl until evenly blended. Fill each jalapeno half with the cheese mixture. Put halves back together and wrap each stuffed pepper with a slice of bacon. Arrange bacon-wrapped peppers on a baking sheet (parchment paper will best prevent peppers from sticking).
3. Bake in the preheated oven until bacon is crispy, about 15 minutes.