

JALAPENO POPPERS



INGREDIENTS:

5 WHOLE JALAPEÑOS
1/2 CREAM CHEESE BLOCK
1 TBS GREEN ONION
1/4 TSP GARLIC POWDER
1/4 TSP ONION POWDER
PINCH OF SALT AND PEPPER
1/4 CUP CHEDDAR CHEESE
1 TBS MILD CHEDDAR
5 SLICES BACON

PREPARATION

1. PREHEAT OVEN TO 400 DEGREES FAHRENHEIT
2. WASH AND CUT JALAPEÑOS INTO HALVES
3. SCOOP OUT SEEDS AND INSIDES, RINSE TO ENSURE SEEDS ARE REMOVED
4. CHOP GREEN ONION AND MIX IN TO CREAM CHEESE, GARLIC POWDER, ONION POWDER, AND CHEESES
5. SCOOP APPROXIMATELY 1 TSP OF CHEESE MIXTURE INTO EACH HALF OF THE JALAPEÑO
6. AFTER EACH POPPER HAS CHEESE IN IT, WRAP IN HALF SLICE OF BACON
7. PLACE IN OVEN FOR 10-15 MINUTES, OR UNTIL GOLDEN BROWN
8. SERVE!