

Jalapeno Poppers

Without a doubt, this is one of my favorite snacks while on the road. It's also a dish that you can easily tweak to your specific taste. I personally like them just a little on the spicy side, so I leave a little bit of the seeds and membrane from the pepper in the mix. This recipe often leaves you with a little extra cheese mix. What I like to do in the event of extra cheese is add it to a raw crisp pepper half (no bacon) and place it in the fridge to chill. These make for a nice crunchy snack later on.

Prep Time : 15 Minutes

Cook Time : 20 Minutes

Ingredients:

1 8oz package of your favorite cream cheese

16 slices of bacon

1 8oz block of sharp cheddar cheese

8-12 Jalapeno peppers

1/2 cup green onions sliced

1 teaspoon garlic powder

1 teaspoon salt

1/2 teaspoon pepper

Instructions:

Cut the peppers lengthwise and remove the seeds and membrane. Leave the stem part of the pepper so all your cheese doesn't run out while they're cooking.

Heat the cream cheese in the microwave for 30 seconds to make it more pliable.

Grate the cheddar cheese. (Don't buy the already shredded kind. It has a powdered cellulose coating.)

Mix the spices and both cheeses together in a bowl until evenly blended.

Preheat the oven to 400 degrees and line a baking sheet with aluminum foil.

Fill each half jalapeno with the cheese mixture and wrap each pepper with one slice of bacon. Sometimes it helps to stretch the bacon a little bit.

Arrange bacon-wrapped peppers on the baking sheet and place on the middle rack of the oven.

Bake in the oven for about 17 minutes. For crispier bacon bake an additional 3 minutes on broil.