

Jalapeno Poppers

Ingredients

- jalapeno peppers
- 1 package of cream cheese
- 1 package of bacon

Directions

1. Preheat oven to 350 degrees.
2. Cut jalapenos in half lengthwise and remove all seeds and inside cores. Rinse out inside of peppers to ensure all seeds are out - this is the hottest part!
3. Fill each jalapeno with enough cream cheese to fill it completely.
4. Cut bacon into four inch long strips, wrap each strip around the jalapeno and secure with a toothpick.
5. Line a baking sheet with foil to make clean up easier, and place jalapenos on an oven-safe wire rack on baking sheet.
6. Bake in oven for 25-30 minutes until bacon is crispy and cheese is slightly melted. Serve hot.