



BACON WRAPPED JALAPENO POPPERS

1 brick (250 g) cream cheese, softened

1 pkg. **Creamy Parmesan & Artichoke Dip Mix**

½ cup grated aged cheddar cheese

12 large jalapeno peppers, cut in half and seeded (wear gloves to remove membrane and seeds)

12 strips of bacon, cut in half

Preheat oven to 400°F. In a small bowl, mix together cream cheese, **Creamy Parmesan & Artichoke Dip Mix** and grated cheese. With a small spoon, fill each jalapeno pepper half with cheese mixture; do not overfill. Wrap each pepper half with half a slice of bacon. Place peppers on a wire rack that has been placed over a baking pan and bake about 20-25 minutes. You may want to broil for the last couple of minutes to crisp up the bacon. These can be made ahead of time and frozen. You can bake from frozen state but add 10 minutes to the cooking time. To freeze, place the prepared jalapenos on a baking sheet. When frozen you can place in a zip-lock bag and return to the freezer.

