Sunset Gourmet

sunsetgourmet.ca

POPPERS

12 jalapeno peppers, cut in half and seeds removed
2 Tbsp. **Baked Jalapeno Popper Dip Mix**
12 slices bacon, partially cooked
1 brick (250 g) cream cheese, softened
½ cup cheddar cheese, grated
Toothpicks

Soak toothpicks in water for ½ hour to prevent burning. Cut each slice of partially cooked bacon in half; set aside. Combine **Baked Jalapeno Popper Dip Mix**, cream cheese and shredded cheddar cheese. Warm slightly in microwave. Spoon dip into pepper boat. Wrap 1 piece of bacon around each and secure with a toothpick. Place peppers on grill over medium-high heat. Cook for 6-8 minutes until bacon is crisp and peppers are just tender. You can also cook these under the broiler in the oven as well. Enjoy any leftover dip as a spread on crackers.



•**Baked Jalapeno Popper Dip Mix**