



POPPERS

12 jalapeno peppers, cut in half and seeds removed

1 packet **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.

