

# **Tucson's Jalapeno Poppers**

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**Servings: 6**

**Preparation Time: 15 minutes**

**Start to Finish Time: 40 minutes**

**Bake Time: 25 minutes**

**10 large fresh jalapeno peppers**

**6 ounces cream cheese**

**1 teaspoon garlic powder**

**1/2 teaspoon salt**

**1/4 teaspoon black pepper**

**3/4 cup Monterey Jack cheese, shredded**

**10 strips bacon, cut in half**

Preheat the oven to 450 degrees.

Remove the stems from the peppers and cut the peppers in half lengthwise. Carefully remove the membrane and seeds from the inside of the peppers. (Wear rubber gloves. Otherwise, the fire from the membrane and seeds will cling to your fingers.)

In a bowl, blend the cream cheese with the garlic powder, salt and pepper.

Fill each pepper half with the cream cheese mixture and top each generously with shredded cheese. Wrap each in a halved bacon strip. Place on a baking sheet, cheese side up.

Bake for about 25 minutes or until the bacon is cooked to taste.

Let the poppers cool a bit before serving. They're still good at room temperature, but they should not sit out for hours.

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Per Serving (excluding unknown items): 214 Calories; 19g Fat (81.0% calories from fat); 9g Protein; 1g Carbohydrate; trace Dietary Fiber; 53mg Cholesterol; 506mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 3 Fat.