

Jalapeno Poppers–EASY STYLE

(makes 24)

We used to make poppers standing up in a special pan, but we've found we like this recipe so much better!

12 jalapenos

1-1.5 8 oz blocks cream cheese

1 12 ounce package bacon (your favorite kind)

Tajin (if you want)

This is where it gets tricky, because we really wing it on this recipe. However, how you start is to get out a cookie sheet and line the bottom with parchment paper (you could use aluminum foil too). Then, we put a cooling, cookie rack inside the cookie sheet. We spray the cookie rack with Pam. Preheat the oven to 300 degrees.

You may want to wear plastic gloves, because the jalapenos on your hands are just OOOH HOT. Cut all the jalapenos in half length wise so they lay easily with the cut half facing up. Scoop out all the seeds and membranes (those can go into trash). I use an old school carrot/veggie peeler because the end is pretty sharp and rounded and skinny.

Fill each half up with cream cheese and sprinkle a little dash of Tajin on the cream cheese.

Cut the package of bacon in half or in thirds depending on size of bacon. Wrap the bacon around the jalapeno and then place on the cookie rack.

Put into the oven at 300 degrees and cook 2-3 hours until the bacon is done to your likeness. You can always turn the temp down to 250 degrees and keep them cooking to lessen the heat in the jalapenos!