Pepper Poppers

Ingredients:

- 12-14 peppers, mini sweets or jalapenos are what we use
- 8 oz cream cheese, room temperature
- 1-2 pound bacon

Directions:

Preheat oven to 400. Grease a cookie sheet or use a silicon mat, set to the side. *We like to use a baking pan with a rack to hold the peppers up as the bacon will make grease in the pan.*

Wash the outsides of the peppers and remove stickers, if necessary.

Cut the peppers in halves, *lengthwise.* Remove seeds – *use gloves is using hot peppers and DO NOT touch your eyes!*

Spread the cream cheese in each half of the peppers.

Wrap ½ slice of bacon, *or a whole slice if you really like bacon.* Secure with a toothpick if needed.

Bake for 20-25 minutes until bacon is crisp.

Note:

You can add in other things to the cream cheese before spreading it into the peppers. We like to use cooked sausage, chopped onions, garlic, or more peppers, and a variety of spices..