Baked Jalapeño Poppers

INGREDIENTS:

1. 6 Large Jalapeño Peppers
2. 4 Ounces Cream Cheese (more if whipped)
3. ½ Cup Fine Shredded Cheddar Cheese
4. ½ Teaspoon Garlic Powder
5. ½ Teaspoon Salt
6. ¼ Teaspoon Pepper
7. 6 Thin Cut Slices Cooked Bacon

INSTRUCTIONS:

8. Oven rack should be in the middle position, preheat to 400F
9. Line cookie sheet with foil or parchment, lightly grease with nonstick spray
10. Cut the jalapeños in half lengthwise, remove the seeds and white membranes
11. Combine cream cheese, shredded cheddar, garlic powder, salt, pepper, and the crumbled bacon in a bowl
    (reserve some bacon and cheddar cheese to sprinkle on top)
12. Use a spoon to fill each jalapeño with the cream cheese mixture
13. Sprinkle the reserved cheese and bacon over the poppers
14. Bake for 20 ~ 25 minutes or until done to your liking
15. Let cool enough to Eat & Enjoy

