

# KEVIANA'S JALAPEÑO POPPERS EASYSVILLE

## Strange Items Needed:

- Two cookie sheets, preferably with edges. These things slide around like it's an amusement park.
- Mixer. Cream cheese doesn't mix easily.
- Optional: Tin foil. Makes the cleanup heavenly.
- Optional: Watch a few YouTube videos on how to safely half and core jalapeños.
- Optional: Pearls. You don't know what Pearls are? They are GREAT for stopping indigestion and keeping your digestion happy. I suppose any ol' antacid will work in a pinch.

## Ingredients:

- 15 jalapeños (cored; halved)
- 2 boxes cream cheese (cold)
- 2 shakers real bacon bits (Hormel brand is my choice)
- 1 1/2 c shredded cheddar cheese
- 1 box precooked bacon (10 slices cut in thirds)



## Directions:

- Preheat oven to 400 degrees. Adjust if your oven is *one of those ovens*.
- Line 2 cookie sheets with tin foil.
- Wash, half, and core the jalapeños. Leave a few seeds behind to add heattttttttttt.
- In a large bowl, mix together cream cheese, bacon bits, and cheddar cheese.
- Cut bacon slices into thirds.
- Using fingers, put cream cheese in jalapeños and put on cookie sheets. Try to put just enough cream cheese. The mixture will bubble up. Overflow would be a travesty.
- Lay 1 short bacon slice on top each jalapeño popper.
- Bake 25 to 30 minutes, watching for golden crisping on the cream cheese mixture, or whatever doneness you desire.
- This gorged 4 individuals on jalapeno poppers. I would not do this amount for more than 4 because they are so ridiculously good! Someone will be left wanting more. Maybe double the recipe if prepping for a group. Maybe quadruple. Yes. Do that.
- Enjoy.