

# Chugwater Chili Stuffed Jalapeno Poppers

Serving Size : 10 poppers

Cook Time: 45 minutes

## **Ingredients :**

5 large jalapenos

1 8 oz package cream cheese, softened

1 Tbs *Chugwater Chili Gourmet Blend* or *Chugwater Chili Dip & Dressing Mix*

12 oz package of bacon

## **Directions:**

1. Take your jalapenos and slice them in half. De seed and core them.
2. Mix together the cream cheese and *Chugwater Chili Gourmet Blend* or *Chugwater Chili Dip & Dressing Mix* together.
3. Take a knife or spoon and put the cream cheese mixture into the jalapeno halves.
4. Wrap a slice of bacon around the jalapeno making sure to cover the cream cheese mixture.
5. Heat an oven or grill to 350 degrees. Bake for 45 minutes. If baking in the oven you can broil for the last 10 minutes to get the bacon crispier.

