



# JALAPENO POPPERS

## Ingredients

12 jalapeno peppers, more or less  
2 T. grated onion  
6 oz. cream cheese, softened  
1/3 cup shredded roasted garlic Monterey Jack cheese  
1/2 cup crumbled feta cheese  
1/3 cup crumbled hot pepper cheese curds (or Shredded pepper jack cheese)  
1 T. dried chives  
Heaping 1/2 t. ground cumin  
1/4 t. ground pepper  
1/4 t. salt, or to taste



## Directions:

Wash and dry the jalapenos. Find the flattest side where the jalapeno will rest and not roll around, if you can. Then slice the top 1/4 to 1/3 off the side of the jalapeno, leaving a boat-like cavity in the jalapeno—you're going to stuff it with cheese! Take a small spoon or knife and scrape out the seeds and ribs inside the jalapeno. This is where the heat is, so if you like a little heat, leave some seeds and ribs in place. Place the jalapenos on a baking sheet and set aside.

Take 3 or 4 of the tops of the jalapenos and dice them into small pieces. Freeze the rest and use them in cornbread or tortilla soup. Add the diced jalapenos to a medium bowl. Then add the onion and cream cheese. Mix until the onion and jalapenos are combined. Then add the remaining cheeses, chives, cumin, salt and pepper. Mix well.

Depending on the size of your jalapenos, take about 1 tablespoon of cheese mixture and spread it inside the jalapeno cavity. Don't be afraid to heap the cheese! Fill all the jalapenos. Bake in a preheated oven at 350° F for 20-25 minutes or until the tops just begin to turn golden.

## Other Variations:

Mix up the cheeses! Try grated Parmesan, sharp cheddar, colby jack, mozzarella or any of your favorites.

If you have leftover cheese mixture, it's great as a cornbread filler or slathered on a toasted bun.