

Stuffed Jalapeños



Appetizer Serving Size: 4

12-15 jalapeños, washed, seeded, and sliced in half the long way

8 oz. cream cheese, softened

1 cup grated cheddar cheese

1 1/2-2 tsp Weavers Dutch Country Seasonings Farm Dust

8 slices of bacon, cooked to a crisp, and crumbled

Preheat oven to 350 degrees Fahrenheit.

To take most of the heat out of the jalapeños, put them in a saucepan, and cover them with water. Bring them to a boil, then turn heat down to a simmer for about 3 minutes. Drain the water and let them sit while you prep the stuffing.

Mix cream cheese, cheddar cheese, and Farm Dust until well combined (you can use a food processor to save some time). Fold in bacon bits. Fill the jalapeño halves with the mixture, place them on a baking sheet, and put them in the oven. Bake for about 7-10 minutes. Enjoy!