



Stuffed JALAPENO POPPERS

9019901 - 4 LARGE JALAPENOS - 1533454 - PHILLY CREAM CHEESE (8 OZ.)
1530609 - FANCY SHREDDED CHEDDAR (1 CUP) - 1562305 - APPLEWOOD BACON 10-12 (8 SLICES)
1404452 - BBQ SAUCE (2 OZ.)

CUT EACH OF THE JALAPENOS IN HALF AND CLEAN OUT THE SEEDS.
IN A SMALL BOWL COMBINE 8 OZ. PHILLY CREAM CHEESE AND 1 CUP SHREDDED CHEDDAR.
STUFF EACH OF THE PEPPER HALVES WITH THE CHEESE COMBINATION.
WRAP EACH OF THE STUFFED JALAPENO HALVES WITH A SLICE OF BACON AND PUT ONTO A SKEWER.
BAKE AT 350 DEGREES F FOR APPROXIMATELY 10 - 15 MINUTES.
REMOVE FROM OVEN, AND SQUEEZE A THIN LINE OF BBQ SAUCE OVER THE POPPERS AND THE PLATE.
SERVE WITH A SIDE OF YOUR FAVORITE BBQ SAUCE.
PLATE COST \$3.00 - SMP \$9.95 - 70% PROFIT