

JALAPEÑO POPPER DIP www.tasteofhome.com



Ingredients:

- 2 packages (8 ounces each) cream cheese, softened
- 1 cup mayonnaise
- 1/2 cup shredded Monterey Jack cheese
- 1/4 cup canned chopped green chiles
- 1/4 cup canned diced jalapeno peppers
- 1 cup shredded Parmesan cheese
- 1/2 cup panko (Japanese) bread crumbs
- Sweet red/yellow pepper pieces, crackers, or chips

Directions: In a large bowl, beat the first five ingredients until blended; spread into an ungreased 9-in. pie plate. Sprinkle with Parmesan cheese; top with bread crumbs. Bake at 400° until lightly browned, 25-30 minutes. Serve with peppers, crackers, or chips.

BACON WRAPPED CRACKERS



Ingredients:

- 1 sleeve or more Club Crackers I used Multi-Grain
- 1 lb. Pepper Bacon thin sliced is best
- 1 c Dark Brown Sugar my personal favorite
- 1 c Parmesan Cheese grated other grated cheese would be good, too

Instructions:

Preheat oven to 250 degrees.

1. Cover a cookie sheet with aluminum foil.
2. Place a cooling rack on top and spray the rack with cooking spray.
3. Cut the bacon in half.
4. Lay the crackers flat in rows on the cooling rack.
5. Place 1 t. cheese and/or brown sugar on each cracker.
6. Carefully wrap 1/2 slice of bacon around each cheese or sugar-covered cracker. (Be careful not to let the cheese or sugar fall off.)
7. (If using thicker-cut bacon like I did, stick a toothpick through the bacon on the top side of the cracker just to hold it together. If using thin bacon, I don't think this would be necessary. I loved the pepper-flavored bacon and could not find thin-cut pepper bacon. The pepper bacon added just the right touch of heat.)
8. Place the bacon-wrapped crackers on the rack over the cookie sheet.
9. Place the cookie sheet with the crackers in the oven.
10. Bake at 250 degrees for 2 hours.
11. If needed, broil the crackers for just 1-2 minutes at the very end to crisp and caramelize the bacon. Watch closely or the sugar will burn quickly.
12. Take out of the oven and cool long enough to eat.
13. Enjoy!!