



FINCH + FENNEL

# Bacon Wrapped Stuffed Jalapeños

YIELDS: 3-4 Servings

## INGREDIENTS:

- 8 Jalapeño Peppers, whole
- 8 oz Block Cream Cheese, softened
- 1 Tbsp Whole Milk
- 2 Garlic Cloves, grated or finely chopped
- ¼ Tsp Smoked Paprika
- Salt & Pepper, to taste
- F+F Green Jalapeño Pepper Jelly
- ½ c Pepper Jack Cheese, shredded
- 8 Slices Bacon

## DIRECTIONS:

1. Preheat your oven to 375°F.
2. Halve & core the jalapeño peppers, removing all seeds & white parts.
3. In a mixing bowl, combine the softened cream cheese, milk & garlic cloves. Season the mixture with smoked paprika, salt & pepper.
4. Stir a small amount of F+F Green Jalapeño Pepper Jelly, to taste, & half of the shredded pepper jack cheese into the cream cheese mixture.
5. Stuff each cored jalapeño half with the cream cheese mixture.
6. Wrap each stuffed jalapeño half with a slice of bacon & place them on a baking sheet.
7. Bake in the preheated oven for 20-25 minutes, or until the bacon is crispy & the peppers are bubbly.
8. Remove from the oven & top with more F+F Green Jalapeño Pepper Jelly before serving.



*Enjoy!*

