

Grilled Jalapeños *by Christina Winkelman, Pierz*

8 oz Cream Cheese

15 Slices Bacon-cut in half

15 Large Jalapeño Peppers, Seeded and sliced lengthwise

2 tsp Garlic Powder

Toothpicks

Preheat grill. Mix cream cheese and garlic powder, fill each Jalapeño half with cream cheese mixture. Wrap stuffed jalapeños with bacon slice and secure with a toothpick. Place on grill and cook until bacon is done, about 10 minutes. Remove toothpick before serving.



Recipe
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