

Jalapeño Peppers in a Blanket (with Bacon)

This is a different take on the pigs in a blanket – sort of a wrapped jalapeño popper. My sister and I were talking about food and bacon and my bumper crop of jalapeño this year and our conversation led to this idea.



Hungry yet? Well let's get cookin'...

What you need:

- 4 large jalapeño peppers
- 8 strips of pepper jack, cheddar or cream cheese – about 4 oz.
- 8 slices of bacon
- 1 package of 8 refrigerator crescent rolls

How to Do it:

Cut each pepper in half lengthwise. Remove stem and seeds. (If you like them hot, leave some seeds in them).



Place a piece of cheese inside each pepper half.



Wrap each on with bacon,



then a crescent roll.



Put parchment paper down on a cookie sheet (or you can use a shallow terracotta dish) and place each pepper on the sheet.

Bake at 350 degrees for about 10-15 minutes – until the dough is golden brown.



Allow to cool some before serving.

Makes 8 appetizers

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