

JALAPENO BACON POPPERS

20 small jalapenos, cut in half (seeds and pith removed)
20 slices of bacon, partially cooked
6 oz cream cheese
1/4 c sundried tomato, chopped
1/4 c onion, chopped
1 jar of **Emily G's Jalapeno Raspberry Jam**



EMILY G'S™
JAM OF LOVE

In a food processor, mix the cream cheese, sundried tomatoes, and onions. Scoop into a zip-lock bag and cut a corner in the bag. Pipe cheese mixture into jalapenos and wrap with bacon. Secure with a toothpick. You can cover and chill these for several hours. Grill poppers until bacon is crisp and the poppers are browning. Remove from grill and brush with jam. Allow the poppers to set for several minutes. Carefully remove toothpicks and serve.

Option: Bake in 400° oven until bacon is crispy – approximately 15 minutes.

