

JALAPENO MUMMIES WITH EMILY G'S ROASTED RED PEPPER JAM



EMILY G'S™
JAM OF LOVE



10 jalapeño peppers
8 oz softened cream cheese
8 oz pepper jack cheese, shredded
1/2 t garlic, minced
pinch of salt
pinch of pepper
1 scallion, chopped
candy eyeballs
Pillsbury Crescent Rolls
1/2 jar of **Emily G's Roasted Red Pepper Jam**

Preheat your oven to 400° F and line a baking sheet with parchment paper. Wash then slice the jalapeño peppers in half lengthwise and scoop out the inside. In a large mixing bowl mix pepper jack cheese, scallion, cream cheese, garlic, pepper and salt. Fill the jalapeño peppers with the cheese mixture. Unroll the crescent rolls into rectangles then slice into strips and wrap around pepper. Bake for 10-12 minutes. Immediately, when you take your mummies out of the oven, add two candy eyes. Serve warm with **Emily G's Roasted Red Pepper Jam**.

Option: Making Mummies for children that may not like the spice of a pepper? Substitute cocktail sausages (halved and stuffed) instead of peppers.

Recipe Contributed by: Amy Otto, A Jam Good Blogger