

# Ultimate Pepper Poppers



- 1 (8 ounce) package [cream cheese](#)
- 1 cup shredded [sharp cheddar cheese](#) (4oz.)
- 1 cup shredded [monterey jack cheese](#) (4oz.)
- 6 slices [bacon](#), cooked, crumbled
- 1/4 teaspoon [salt](#)
- 1/4 teaspoon [chili powder](#)
- 1/4 teaspoon [garlic powder](#)
- 1 lb fresh jalapeno, halved lengthwise and seeded
- 1/2 cup dry breadcrumbs
- Sour cream or salsa or prepared onion dip or ranch salad dressing

## Directions:

1. In mixing bowl, combine first 7 ingredients, mix well.
2. Spoon about 2 Tbl. filling into each pepper half.
3. Roll in breadcrumbs, and place into greased 15"x10"x1" baking pan.
4. Bake, uncovered, in 350° oven for 20 minutes for spicy, 30 minutes for medium, and 40 minutes for mild.
5. Serve with sour cream, salsa, dip or dressing.
6. Makes about 2 dozen.