

Stuffed Jalapenos



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 12~18

16oz cream cheese, room temperature

4 garlic cloves, minced

1/4c sun~dried tomatoes in oil, drained, chopped

1/2c basil leaves, fresh, chopped

pinch salt

12~18 jalapeno peppers ~ the larger they are, the easier they are to stuff

1 slice bacon for each jalapeno pepper

I HIGHLY RECOMMEND WEARING FOOD GRADE LATEX GLOVES WHILE MAKING THIS APPETIZER! Preheat broiler. Slice each jalapeno lengthwise on one side without cutting through to the other side. Remove seeds.

Mix together cream cheese, garlic, sun~dried tomatoes, basil and salt. Mix until mixture is completely manageable and easy to work with. Place cream cheese mixture into pastry bag or into zip~lock bag. If using a zip~lock bag squeeze cheese mixture into one corner and clip off corner with scissors. Stuff each jalapeno with cream cheese mixture but do not overfill.

Wrap one slice of bacon around each stuffed jalapeno. Secure with toothpick. Broil until bacon is fully cooked, turning 1/2 way through.

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Debbie Spangler ~ Certified Personal Chef

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