

BACON WRAPPED JALAPENO POPPERS

F EASY

Last Modified: 10/03/2019

PREP: 20 Min
COOK: 30 Min
OVEN: 375

APPETIZER

MAKES 15 To 20 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
30	Whole	Fresh Jalapeno Peppers (Seeded)	Halved
		Select 2 1/2" Long Smooth Skinned Peppers	
2	Pounds	EXTRA Thin Sliced Bacon	
2	8 Oz	Pkgs Cream Cheese (Philadelphia)	Cold
OR SUBSTITUTE			
60	Strips	ANY OTHER CHEESE YOU LIKE	Cold

PREPARATION

FACTOID	While this does indeed say it serves 15 to 20, I sincerely believe it to be very close to a single serving size. Easy, delicious and absolutely to die for. There are no directions for re-heating them because THERE WON'T EVER BE ANY LEFTOVERS!
OPTION	Utilizing different Cheeses as the stuffing, makes for pleasant surprises for your guests. (Cheddar, Jack, Blue, etc.).
HINTS	COMPLETELY removing ALL Seeds and light green colored Ribs makes for a very mild but great flavored Jalapeno Pepper (usually, but <u>NOT</u> always). For a zero heat Popper, you may substitute small colored Sweet Peppers in place of the Jalapenos.
OPTION	If you are unable to find extra thin sliced Bacon, then, thin sliced will work equally well. You will probably need more than 2 pounds of Bacon and the cooking time to make it crisp will take slightly longer.
CAUTION	OK, OK, you don't REALLY need to cut off the Stem ends - BUT - Leaving them intact has had more than a few people remark that they closely resemble deep-fried Mice. You decide. Just make certain that when you begin the Bacon wrap that you seal the cut end as well as possible to keep the hot melted cheese from running out.
BACON WRAPPING FACTOIDS	When grilling or broiling Bacon wrapped ANYTHING, especially those tender Seafoods (Scallops, Shrimp, etc.) Bacon causes an inherent problem where as the Bacon fat rendering out of the raw Bacon causes flare-ups that at best blackens the Meat or Seafood. Also, Bacon takes much longer to cook than the Seafood resulting in a Bacon flavored, rubber-like end product. There Is indeed a solution. 1) Use the thinnest sliced Bacon you can find. 2) Bring the Bacon package to room temperature. 3) Place 4 layers of paper towels on a large heat-proof ceramic plate. 4) Lay 6 Bacon Strips (not touching) side-by-side on top of the towels. 5) Place 4 more layers of paper towels on top of the Bacon. 6) Lay 6 more Bacon Strips (not touching) side-by-side on top of the towels. 7) Top the final layer of Bacon with 2 layers of paper towels. 8) Press a second ceramic plate on top to keep the Bacon from curling up. 9) Microwave on high (1200 Watts) for 6 minutes & check for mostly cooked. 10) Separate the rendered Bacon strips from the paper towels and set them aside. 11) Repeat the process until all of the Bacon needed for your dish is rendered. 12) Wrap the Bacon while it's still slightly warm and pliable. (10 second re-heat?).
TOOLS	1) Aluminum Half Sheet Pan & Wire Rack 2) Square, Multi-Colored Wooden Toothpicks
HINTS	Determine the proper lengths of the Bacon pieces by stretching one around a Popper with enough overlap to pin with a toothpick and cut all Bacon Strips to the same length.

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PREP	DISH 1) Cut off the stem end of each Pepper (or not), cut in half lengthwise and remove the seeds and veins by scraping with a teaspoon and set them aside.. 2) Cut the rendered warm Bacon strips into proper lengths. 3) Slice the cold chosen Cheese Block into 1/4" thick strips and set them aside. 4) Preheat the oven to 375 degrees with a rack just below center.
1	Pack a Cream Cheese strip inside of each Jalapeno half, Tightly stretch a rendered Bacon Strip halve around the Pepper. Begin by sealing the cut end with the Bacon Strip, then wrap the Bacon around so as to completely seal the Cream Cheese inside. Secure the loose end with a toothpick (See Picture). Place them on a rack in an aluminum foil lined sheet pan (NOT touching).
2	Bake until the Bacon is just done. You don't want the Bacon to shrink so much that it starts to squeeze the Cheese out of the Pepper. If, after 20 minutes, the Bacon doesn't look brown enough, just turn on the broiler for a couple of minutes to finish them off.
SERVE	Remove the toothpicks and serve immediately while still hot, or they're also great even at room temperature.

