

Ingredients for Betty's Hoffepeño Poppers:

Fresh whole jalepeños
Cream cheese (light or regular)
Bacon (turkey or regular)

Notes: Each whole jalepeño creates two poppers. The "brick" style cream cheese works best. Cut off a slice of cheese and then cut the slice in half. Use one-half slice of cheese per jalepeño. One slice of bacon (cut in two pieces) is used for two poppers, so you will need the same number of bacon slices as whole jalepeños.

**Directions:**

1. Preheat your oven to 450(F).
2. Halve jalepeños and remove seeds. Remove all the seeds for mild, leave seeds for more heat.
3. Fill jalepeño halves with cream cheese.
4. Cut bacon in half, length-wise.
5. Wrap cheese-filled jalepeño halves with bacon.
6. Place poppers on a baking sheet deep enough to catch grease. A non-stick foil can be a lifesaver for clean-up.
7. Bake in 450(F) oven for about 20 minutes or until the bacon is crispy and well done.
8. Remove poppers from baking sheet and allow to drain on paper towels.
9. Check for the image of The Hoff ;)

CAUTION: Poppers will be hot! They just came from a 450 degree oven, yo! Don't go shoving them into your mouth right away or you will never forgive yourself.