

Bacon and Cheese Stuffed Baked Jalapeno Poppers with Pam's Pepper Jam

Ingredients:

- 10 jalapeno peppers
- 2-3 slices bacon, chopped
- 1/4 cup onion, diced
- 1/2 cup mushrooms, chopped
- 3 ounces cream cheese
- 3 ounces Monterey jack cheese
- 3 ounces mozzarella cheese
- Pam's Pepper Jam



Directions:

Remove stems from the jalapeno peppers and remove innards through the top with a pepper corer. If you do not have a corer, use a knife or very thin spoon. In a large pan, fry bacon, onion, and mushroom until bacon is crisp. Drain and cool.

In a mixing bowl, combine bacon, onion, mushroom, and cheeses.

Stuff each pepper with the bacon cheese mixture.

Bake at 375 degrees about 20-30 minutes.

Serve with Pam's Pepper Jam on the side for dipping!

