



# JALAPENO POPPERS

Level: **Moderate**

Total: **45 min**

Yield: **12 poppers**

Active: **35 min**

*These little gems are a spicy symphony of Southern flavors, where jalapeno peppers, plump and fresh, are stuffed to the brim with cream cheese, sharp cheddar cheese and wrapped in crispy bacon. Each bite is like a hoedown in your mouth, where the pepper's heat meets the cheese's cool creaminess and the bacon's savory goodness. Served with a side of spiced up sour cream, courtesy of Dreamland Pork Rub. These poppers are a Southern sensation that'll have you sweatin' and smilin' all at once.*

## Ingredients:

- [1/2 cup Dreamland BBQ Sauce](#)
- [3 tablespoons Dreamland Pork Rub](#)
- 12 slices apple wood smoked bacon
- 12 medium jalapenos
- 8 ounces cream cheese (softened)
- 1 cup sharp cheddar cheese (shredded)
- 1 cup sour cream
- 2 tablespoons chives (finely chopped)
- 2 garlic cloves (minced)

## Directions:

1. Preheat oven to 350°F
2. Place bacon flat on baking sheet and brush with Dreamland BBQ sauce. Place in oven and bake for 5 minutes. Remove from oven, flip bacon over and brush with remaining BBQ sauce. Bake for an additional 10 minutes. Remove bacon from oven and set aside to cool.
3. Combine cream cheese, cheddar cheese, chives and garlic in mixing bowl and mix until evenly blended.
4. Cut jalapenos in half, lengthwise and remove all seeds and membrane (leave a few seeds if you want them spicy).
5. Fill each half of jalapeno with a tablespoon of cheese mixture and put jalapeno halves back together. Wrap each whole jalapeno with 1 slice of bacon, using toothpicks to hold bacon ends in place.
6. Place jalapeno poppers on foil lined baking sheet and bake for 15-20 minutes or until bacon reaches desired crispness.
7. While poppers cook, create dipping sauce by combining sour cream and Dreamland Pork Rub in mixing dish and mix thoroughly.
8. Remove poppers from oven and let cool. Enjoy.