

# Tasty Recipes For You to Try



## Stuffed Jalapeno Peppers

20 Jalapeno peppers

8 oz cream cheese

Garlic powder

Dried apricots sliced into four segments each

1 1lb pkg Bacon

Mix cream cheese with garlic powder to taste and set aside. Cut thin pieces of bacon in half and set aside. Slice top off peppers and use an apple coring tool to remove seeds and white center core. Place one piece of apricot inside pepper and fill with cream cheese using a table knife. Wrap with the half piece of bacon and secure with a toothpick. Place on foil lined baking sheet in 400 degree preheated oven for 10-15 minutes until bacon is cooked and peppers are starting to brown. Serve warm or chilled. Keeps well for several days in refrigerator and may be reheated in microwave or served chilled or at room temperature.

Recipe shared by:  
Barry Phillips