**Bacon Wrapper Jalapeno Poppers**

Ingredients:

-6 whole jalapeno peppers

-6 oz cream cheese, softened

-1 green onion, finely minced

-½ tsp garlic powder

-1 ½ oz sharp cheddar cheese, shredded

-12 slices bacon

Instructions:

1. Wearing gloves, cut the stem off each jalapeno and slice in half lengthwise. Using a small spoon, scrape out the seeds and membranes.
2. In a small bowl, combine the cream cheese, green onion, garlic powder, and cheddar cheese. Stuff into the jalapeno halves.
3. Wrap each jalapeno completely with bacon, ensuring the cheese is covered. Secure with toothpick.

To Grill:

1. Place jalapenos on grill, cut side down. Grill just until bacon begins to crips (about 6 minutes). Gently loosen bacon from the grill and flip jalapenos over. Reduce heat to medium-low and cook an additional 10-12 minutes or until bacon is cooked and cheese is melted.

To Bake:

1. Preheat oven to 425 degrees. Place jalapenos on a parchment lined baking sheet and bake about 18-23 minutes, or until bacon is crisp and cheese is melted.

Debra Poortinga