**Recipe: Jalapeño Poppers**                                        Makes 30 poppers

**Ingredients:**

- Jalapeño Peppers -- I used 15 for this recipe but you can scale it back
- 3 cloves minced garlic -- or powdered garlic if that's all you have
- 1 c. shredded cheese -- I use Pepper Jack, but you can use whatever you have on hand
- Salt and pepper to taste

**Directions:**

1. Cut each pepper in half and scoop out the seeds. {Make it easy by using a 1/4 tsp. to scoop them out.}
2. Spread the peppers out on a baking sheet.
3. Sprinkle with salt, pepper, and minced garlic.
4. Fill with shredded cheese
5. Bake/broil at 450 for 15 minutes or until cheese is bubbly