

# Recipe for

## KETO BACON WRAPPED STUFFED JALAPENO POPPERS

---

FROM THE KITCHEN OF  
*Delicious Determination*

### DETAILS

SERVES: 12-24 POPPERS  
PREP TIME: 10 MINUTES  
COOK TIME: 25-30 MINUTES  
TOTAL TIME: 35-40 MINUTES  
OVEN TEMP: 425 DEGREES

### INGREDIENTS

- 6-12 FRESH JALAPENOS
- 8 OZ. CREAM CHEESE
- 8 OZ. BREAKFAST SAUSAGE
- 12 OZ. BACON
- 1/2 TBL. MRS. DASH GARLIC & HERB

### DIRECTIONS

- 1) BROWN BREAKFAST SAUSAGE IN FRYING PAN, DRAIN, LET COOL
- 2) MIX CREAM CHEESE, MRS DASH GARLIC & HERB SEASONING & BREAKFAST SAUSAGE TOGETHER IN MIXING BOWL
- 3) WASH/RINSE & SLICE JALAPENOS IN HALF LENGTH WISE, DE-SEED
- 4) FILL HALVED JALAPENOS WITH CREAM CHEESE MIXTURE
- 5) WRAP HALVED, STUFFED JALAPENOS WITH ONE SLICE OF BACON PER JALEPENO HALF
- 6) BAKE FOR 25-30 MINUTES IN 425 DEGREE OVEN - PLACE UNDER BROILER FOR A FEW MINUTES TO CRISP TOPS - WATCH CLOSELY TO NOT BURN

### TIPS

- MIX IN SOME JALAPENO SEEDS TO YOUR CREAM CHEESE MIXTURE FOR A SPICIER KICK!
- USE TOOTPICKS TO HOLD THE BACON IN PLACE AROUND THE JALAPENO HALF FOR BAKING
- FOR CRISPIER BACON ON YOUR POPPERS, PRECOOK BACON FOR 10-15 MINUTES IN A 425 DEGREE OVEN - LET COOL - WRAP AROUND JALAPENO HALVES - THEN ALSO BAKE AS RECIPE CALLS FOR