



Jalapeño Hot Dog Poppers

total time: 30 min | servings: 8 (2 each)
\$0.85 per serving*

INGREDIENTS

- 16 jalapeño peppers, stems and seeds removed
- 1 package Bar-S Franks
- 4 slices cheddar cheese
- ¼ cup cream cheese
- 1 tablespoon olive oil

GET COOKING

1. Cut stems off jalapeño peppers and scrape out seeds from inside. Slice each jalapeño length wise, but do not cut all the way through. Each half should still be connected, and you should be able to open and shut them like a book.
2. With a small butter knife spread a nickel size amount of cream cheese to coat the inside of each side of the pepper.
3. Slice the Bar-S Franks in half-length wise and then cut in half to create 4 pieces.
4. Put one quarter piece of Bar-S Frank on each side of the pepper.
5. Slice the cheddar cheese pieces to fit the size of the peppers. Then place one piece of cheddar cheese in between the 2 Bar-S Frank pieces and shut the pepper closed.
6. Secure with tooth pics to hold the peppers shut.
7. Heat 1 tablespoon olive oil in a frying pan and add Hot Dog Jalapeño Poppers. Cook over medium heat. Cook each side of the pepper for about 3 minutes, or until lightly browned all around.
8. Remove and place on a plate lined with paper towel to soak up any excess grease.
9. Serve warm.