

Stuffed Jalapeno Recipe "Italian Style"

Posted by Leo Hall

19 fresh jalapeño peppers 2-1/2 to 3 inches long
1 cup shredded cheddar cheese (4 ounces)
1 3-ounce package cream cheese, softened
1/2 teaspoon dried Italian Seasoning
guacamole and/or sour cream

Cut the tops off and remove seeds and membranes from each pepper.

An apple corer works quite well for this, just slightly bend the end of it inwards.

Stir cheddar cheese, cream cheese, and Italian seasoning together in a medium mixing bowl.
Spoon some of the cheese mixture into each pepper.

Pierce the side of pepper with a wooden toothpick to hold pepper in place on the rack.

Grill or bake at 350 degree F. for about 1 hour or till tender and heated through. Serve with guacamole or sour cream.

Make-ahead tip: Prepare and fill peppers; cover and chill up to 4 hours. Grill or bake as directed.