



Bacon-Wrapped Pineapple Jalapeno Poppers

10 jalapeno peppers*

1 8-ounce package cream cheese, at room temperature

1 20-ounce can crushed pineapple in heavy syrup, drained well

1 16-ounce package bacon (not thick-sliced)

Barbeque sauce



Slice jalapenos lengthwise then remove and discard the seeds and core. Do not do this with your bare hands – use a paring knife or latex gloves.

Beat cream cheese by hand or with an electric mixer until fluffy. Add drained pineapple and stir until thoroughly combined.

Spread cream cheese mixture into jalapeno halves, leveling the top. You don't want to mound the cream cheese mixture into the jalapenos because the mixture will expand some when cooking.

Cut the fatty ends off of the bacon (about an inch and a half total). Wrap each stuffed jalapeno with one slice of bacon and arrange on a large baking pan that's been sprayed lightly with cooking spray.

Bake poppers at 375 degrees for 30-35 minutes or until bacon is crisp. Baste poppers with barbeque sauce and continue baking for 5 minutes. Remove from oven and serve.

*This recipe makes enough filling for twice as many poppers. If you're making these for a party, double up on the peppers and bacon – trust me, you can't have too many of these! If not, refrigerate the leftover filling to use as a spread for bagels or crackers.

Fn have about 20 slices.