



RECIPE: MAPLE JALAPEÑO PEPPERS

INGREDIENTS

25 jalapeño peppers

1 package cream cheese
(8 oz. softened)

1 c. (4 oz.) crumbled feta
cheese

1/2 c. NY Maple Syrup

1/2 lb. bacon strips,
cooked and crumbled

1/4 c. granulated maple
sugar



DIRECTIONS



Preheat oven to 350 degrees.

Cut jalapeños in half lengthwise and remove seeds. Set aside. In a small bowl, beat the cream cheese, feta cheese and syrup until smooth. Spoon into pepper halves.

Place in two greased 15" x 10" x 1" in. baking pans. Top with bacon and sprinkle with granulated maple sugar. Bake for 20 minutes for spicy flavor, 30 minutes for medium flavor and 40 minutes for mild flavor.

Yields 50 individual appetizer servings.

Note: Wear disposable gloves when cutting hot peppers; oils can burn skin. Avoid touching your face.