

The COUNTRY GARDENS



CHEESY STUFFED BANANA PEPPERS

THIS IS A CROWD PLEASER. MAKE THIS RECIPE YOUR OWN...ADD SAUSAGE, REMOVE THE BACON, USE JALAPENOS INSTEAD OF BANANA PEPPERS, SPICE IT UP OR TONE IT DOWN, TAKE THEM OUTSIDE TO YOUR GRILL...

INGREDIENTS:

6 large banana peppers	1 cup shredded sharp Cheddar cheese
3 oz cream cheese	1 small tomato, diced
1/4 cup diced onion	1/2 small green bell pepper, diced
1 jalapeño pepper, diced	1/8 teaspoon salt
1/8 teaspoon pepper	6 thick cut bacon slices

Cut tops off banana peppers. Slit peppers in half lengthwise being careful not to cut through both sides. Remove seeds.

Combine cheddar cheese, cream cheese, tomato, onion, bell pepper and jalapeno pepper. Mix well.

Stuff peppers with cheese mixture. Wrap with bacon slice, securing with a toothpick. Place on a rack with broiler pan. Broil for 4-5 minutes per side until golden.