



STUFFED JALAPEÑO GRILLED CHEESE

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PREP TIME

35 minutes



RECIPE INFO

Serves 6

INGREDIENTS

12 jalapeños

8 oz. package cream cheese, softened

1 bulb garlic, roasted

3 tbs. grated parmesan cheese

2 green onions, chopped

3 tbs. butter or margarine

12 slices bread

12 slices provolone

12 strips bacon, cooked

DIRECTIONS

Slice jalapeños in half. Broil in the oven, skin side up, for five minutes until the skin is bubbly. Remove from the oven and place in a covered bowl for 10 minutes before peeling off the skins. In a separate bowl, mix cream cheese, garlic, parmesan and green onions. Spread butter on one side of each bread slice. Spread the cheese mixture on the unbuttered side of 6 bread slices, topping the cheese mixture with jalapeños, two bacon slices and two slices of provolone. Cover with remaining bread slices, butter side up. Cook the sandwiches over medium heat until golden brown and cheese is melted.