**Carol’s Make Your Own Stuffed Jalapeño Poppers**

**Ingredients:**

* 20-30 jalapeños
* 1 box (8oz) Cream Cheese
* 1 bag of your favorite finely shredded cheese (I love Sargento or Kraft Mexican/taco blend)
* 1/2 bunch of cilantro (cleaned, dried and taken off the stem then chopped)
* Optional: Shrimp

**How to Make:**

Preheat over to 400 degrees Fahrenheit. In mixing bowl, combine cream cheese, shredded cheese and chopped cilantro. Mix together and place in oven safe container.  Place in oven. It is ready when top is browning and bubbly (around 15ish minutes:).

Take jalapeños and slice down one side. Remove the inside seeds and discard. Brush generously with olive oil and char on grill until soft. You can do the same thing in oven if you don’t have a grill. Just watch them until tender.

Serve cheese dip bubbling with a spoon to stuff the jalapeño peppers. At this point you are good to serve, but you can add extras, too! We have started grilling medium shrimp and using them to top our poppers. The skies the limit with toppings…bacon comes to mind, too. We also use the cheese dip for veggies and on top of burgers, too.

Enjoy!:)

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