



Noreen's Kitchen

Sweet Pepper Poppers

3 Ways!

Ingredients

1 pound mini sweet bell peppers
1 cup pimento cheese
1 pound bacon, par cooked

For Cheese and Bacon Filling

1/2 brick cream cheese, softened
1/2 cup cheddar cheese
1/2 cup mozzarella cheese
1/2 cup cooked crumbled bacon

For Buffalo Chicken Filling

1/2 brick cream cheese, softened
1/2 cup cheddar cheese
1 can chunk chicken, drained and flaked
2 tablespoons Frank's Red Hot sauce

Toothpicks and/or BBQ skewers

Step by Step Instructions

Preheat oven to 350 degrees.

Cook bacon half way and allow to cool. You will want it partially cooked because it won't cook all the way when you bake the peppers.

Remove the tops and the inside ribs and seeds from the peppers. Wash, dry and set aside.

Mix the ingredients for the cheese and bacon filling, by mixing everything together in a small bowl being sure to combine well. Set aside.

Mix the ingredients for the buffalo chicken filling by mixing everything together in a small bowl, being sure to combine well. Set aside.

Place each filling, including the pimento cheese into a separate, zip top bag and force into one corner, you will be using this like a pastry bag to fill your peppers.

Fill the peppers using the desired fillings.

Wrap each pepper with a slice of bacon. Secure with a toothpick.

When you have all the peppers complete, Place several onto a BBQ skewer, leaving enough room on each end of the skewer to rest on the short edge of a bread pan or deep baking dish. You will be able to place two long skewers into each bread pan.

This will allow the peppers to cook while remaining upright and the filling will not cook out. It will also help facilitate an easier clean up.

In the alternative, if you have a small popover pan, you could stand up each pepper in those.

Bake for 12 minutes or until bacon is sizzling and cheese is ooze!

Remove from oven and allow to cool for a few minutes while still on the long skewers to a serving dish.

You won't have any of these leftover because they are so delicious.

If you have extra of the fillings, simply save it in an airtight container and serve with crackers or spread on toast for a delicious snack.

ENJOY!