Kim's Easy Jalapeno Poppers

Recipe courtesy of thegategirl.com

Ingredients:

8 oz package of cream cheese

1.5 cups of cheddar or colby-jack cheese

6 medium jalapenos

2 pounds of uncooked bacon

Several tablespoons of BBQ sauce

Directions:

Slice jalapenos right down the middle, and remove the seeds and stems. Take it from me, and WEAR GLOVES during this step. Otherwise the oils will get into your skin and it's really hard to get out.

Mix up the cream cheese and shredded cheese. Stuff the jalapeno's with the mixture, wrap in bacon and secure with a toothpick. Brush lightly with the BBQ sauce of your choice (we think a sweet/spicy mix works best).

Bake in a 350 degree oven for 30 minutes or until bacon is crisp. That's it!