

Atomic Turkey Peppers

Ingredients

15 assorted peppers - jalapeño, mini sweet red, yellow or green peppers

2 (8 oz.) packages cream cheese

2 Cups grated Monterey Jack cheese with jalapeño peppers

15 slices TURKEY BACON, cut in half

1 (14 oz.) package TURKEY LIT'L SMOKIES

Directions

Slice the peppers lengthwise to form two halves. Using a spoon, remove and discard the seeds and membranes.

Whip together the cream cheese and Monterey Jack cheese, blending until smooth. Fill the hollowed out portion of each pepper half with the cheese mixture.

For each appetizer, place one Lit'l Smokies on top of the cream cheese mixture. Wrap a half slice of bacon around the pepper and secure with a wooden toothpick.

Cover and refrigerate until ready to use. They can be kept in the refrigerator for up to 24 hours before baking.

Bake, in a shallow baking pan, in a preheated 425°F oven, for 20-30 minutes or until the bacon is browned and sausage link registers 165°F. Turn, halfway through baking, if required. Serve hot.

Yields 30 appetizers

NATIONAL
Turkey
FEDERATION

