



Recipe

OF THE MONTH

Jalapeño Popper Cups



Just a few easy steps and you're ready to serve these tasty poppers with some real pizzazz your taste buds will thank you for!

INGREDIENTS:

- 1 can refrigerated buttermilk biscuits (10 count)
- 1 can chopped green chiles, drained (4.5 oz)
- 1/2 cup shredded cheddar cheese (2 oz)
- 1/3 cup mayonnaise or salad dressing
- 2 tablespoons cooked real bacon pieces (3 – 4.3 oz)
- 20 pickled jalapeno slices, drained (12 oz)

DIRECTIONS:

1. Heat oven to 375°F. Separate each biscuit into 2 rounds. Press 1 round in bottom and up side of each of 20 ungreased mini muffin cups.
2. In small bowl, mix remaining ingredients except jalapeño slices. Spoon heaping 1 teaspoon mixture into each cup; top

each with 1 jalapeño slice.

3. Bake 13 to 19 minutes or until edges are golden brown. Remove from pan to serving platter; let stand 5 minutes. Serve warm.

NUTRITIONAL INFORMATION

Calories: 100	Calories from Fat: 60	Total Fat: 6 g
Saturated Fat: 1.5 g	Cholesterol: 5 mg	Sodium: 290 mg
Carbohydrates: 8 g	Dietary Fiber: 0 g	Sugars: 1 g
Protein: 2 g		
Percent Daily Value*: Vitamin A 0%; Vitamin C 2%; Calcium 0%; Iron 4% Exchanges: 1/2 Starch; 0 Other Carbohydrate; 0 Vegetable; 1 Fat Carbohydrate Choices: 1/2 *Percent Daily Values are based on a 2,000 calorie diet.		