

Marinated Green Chiles

Nancy Hildebrandt

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| 1 cup sugar | 1 (21 oz.) can green chiles, cut |
| 1 cup white vinegar | into bite-size pieces (you |
| 1 clove garlic, minced | can use fresh frozen green |
| 1 Tbsp. dill weed | chiles) |
| ½ tsp. salt | |

Mix first 5 ingredients and add chiles. Marinate for 24 hours. The longer it marinates, the better. Keep in fridge up to 7 days. Serve over cream cheese with crackers or on a cracker with a slice of Monterey Jack cheese. It is also great with Fritos.

Pepper Poppers

Patricia Cooper

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| 10-12 jalapeños | ¼ tsp. salt, chili powder, garlic |
| 1 (8 oz.) pkg. cream cheese | powder, or garlic salt |
| 1 cup sharp Cheddar cheese | 1 pkg. Oscar Meyer bacon bits |
| 1 cup Monterey Jack cheese | Breadcrumbs |

Cut jalapeños and remove seeds. Wash and dry. Microwave cream cheese to soften. Add spices and bacon. Mix together. Add cheeses and mix. Stuff peppers full. Roll top in breadcrumbs. Spray 9x13-inch pan with Pam. Line up peppers, alternating directions. Bake at 300° for 30 minutes.