

Seasonal Eating



Jalapeno Popper Dip

- 2 jalapeño peppers
- 1/2 red bell pepper
- 8 ounces cream cheese, softened
- 1/2 cup mayonnaise
- 1 tablespoon ranch salad dressing
- 1 1/2 cups shredded cheddar cheese, divided
- 1/4 cup sliced green onion
- 4 slices bacon, cooked and finely chopped

Place the peppers on a baking sheet and poke with a knife. Place under the broiler and broil until the skin is blistered and blackened, turning to blacken all sides. Remove to a bowl and cover with plastic wrap. Let steam in the bowl for a few minutes. With a paring knife, scrape off most of the skin then cut open and scrape out seeds and stem. Chop the flesh of the peppers. In a mixer bowl, beat together the cream cheese, mayonnaise, salad dressing, 1 cup of the cheese, green onion and chopped roasted peppers. Pour into a greased pie plate. Top with remaining 1/2 cup of cheese. Bake at 350 degrees for 20 minutes. Sprinkle with bacon and return to oven for 5 more minutes. Serve hot with corn chips.