JALEPENO POPPERS

INGREDIENTS

1 lb Ground Sausage

6-8 Jalapeños

1 8oz Cream Cheese,
room temperature

½ Cup Parmesan Cheese

1 tsp Garlic Powder

DIRECTIONS

1. Preheat Oven to 375 Degrees F
2. Brown ground sausage in a pan until cooked thoroughly and set aside.
3. Cut open jalapeños and take out the seeds. Set aside. See notes
4. In a bowl combined cream cheese that has been set out for at least an hour and brought to room temperature, sausage, parmesan cheese, and garlic powder. Use a hand mixer and mix well.
5. Line a pan with foil and place jalapenos on the pan. Fill them with the cream cheese mixture.
6. Bake for 20-25 minutes .

NOTES
Be careful when working with jalapeños. Gloves work the best and make sure to really wash your hands well. Jalapenos can cause burning sensation on the body due to the oils if not handled properly