JANE SMITH LIFESTYLE

Bacon-Wrapped Jalapeño Shrimp Poppers

Prep: 20 min | Cook: 20 min | Serves: 12



Cream cheese, shrimp and bacon turn these jalapeño poppers into the game-day appetizer I actually make. Serve warm with barbecue sauce for dipping.

Ingredients

- 12 jalapeños, halved and seeded
- 24 medium raw shrimp, peeled and deveined
- 8 oz cream cheese, softened
- 1 cup shredded cheddar
- 1 tsp garlic powder
- 12 slices bacon, halved

Directions

1. Mix cream cheese, cheddar, and garlic powder.
2. Fill each jalapeño half with the cheese mixture.
3. Place one shrimp on each cheese-filled jalapeño half. Wrap each with a half slice of bacon, securing with a toothpick if needed.
4. Bake at 400°F for about 18–20 minutes, watching for crisp bacon and shrimp that are cooked through. Serve warm with barbecue sauce for dipping.

Jane's Note

Wear gloves when seeding the jalapeños to avoid irritation.

Plain or flavored cream cheese both work. Grill instead of baking if you prefer; watch the bacon as it browns.

Storage: Refrigerate up to 3 days; reheat in the oven to re-crisp.