
Jalapeño Popper Pigs In A Blanket

32 portions

14 ounce bag Lil' Smokies

2 cans Pillsbury Crescent Rounds, cut in half

8 jalapenos, stem and seeds removed, cut in fourths

4 ounces cream cheese, softened

2 cups sharp cheddar, shredded

4 bacon slices, cooked and crumbled

1/2 teaspoon Slap Ya Mama

1/2 teaspoon garlic salt

1/2 teaspoon black pepper

- 1 Preheat the oven to 350°.
- 2 Cut the crescent dough in half to create 16 strips of dough. Repeat with other dough. Set aside.
- 3 In a medium sized mixing bowl, beat the cream cheese until light and fluffy. Add in the shredded cheddar, crumbled bacon, and seasonings. Stir to mix well.
- 4 Cut jalapenos in half vertically, then in half horizontally, and end up with 4 pieces per jalapeno.
- 5 Fill with cream cheese mixture. Place a lil' smokie on top of cream cheese mixture and wrap with a dough strip. Place wrapped lil' smokies on a baking sheet.
- 6 Bake in the oven for 20 minutes or until golden brown.
- 7 Remove from oven and serve immediately.