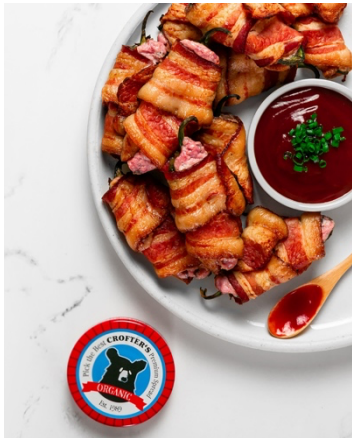




# RASPBERRY CREAM CHEESE JALAPENO POPPERS



SERVES: 8-12 | PREP TIME: 10M | COOK TIME: 35M

GLUTEN FREE

## INGREDIENTS:

### Jalapeno Poppers:

¼ Cup Crofter's Organic Premium Seedless Raspberry Fruit Spread

10-12 Jalapenos (Sliced in Half)

1 Cup Softened Cream Cheese

½ Cup Fresh Raspberries

1 Tbsp Fresh Chives (Chopped)

20-24 Slices of Bacon

### Raspberry Dip:

½ Cup Crofter's Organic Premium Seedless Raspberry Fruit Spread

2 Tbsp Olive Oil

1 Tbsp Fresh Lemon Juice

## DIRECTIONS:

1. Preheat the oven or grill to 350°F. Slice the jalapenos in half-length wise and remove the seeds and ribs. The more you remove, the less hot the jalapeno will be.
2. In a small bowl, combine the cream cheese, fresh raspberries, chives, and ¼ cup **Crofter's Organic Premium Seedless Raspberry Fruit Spread** using a hand mixer. Next, fill the jalapenos with the raspberry cream cheese and then wrap each jalapeno tightly with bacon. Use a skewer to hold bacon in place if needed.
3. Bake/Grill the poppers for 30-35 minutes or until the bacon is full cooked and the peppers have gone soft. Careful flipping the peppers as you don't want the filling to come out.
4. While poppers are cooking prepare the raspberry dip. Combine all of the raspberry dip ingredients in a small bowl and whisk well. Set aside.
5. Once poppers are done, remove from the heat and place on a serving dish. Serve hot with a side of raspberry dipping sauce.