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Jalapeno Poppers

Ingredients:

- 6 jalapeno peppers, cut in half and seeded
- 1/2 cup cream cheese
- Stonewall Kitchen Red Pepper Jelly

Directions:

1. Place prepared jalapeno peppers on a foil lined baking pan, cut side down.

2. Place pan under broiler and cook peppers until charred and tender.

3. Remove peppers from oven. Fill peppers with cream cheese. Return to oven and heat under broiler until cheese begins to melt. Top with Stonewall Kitchen Red Pepper Jelly. Serve warm.

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