
Jalapeno Peppers, Sausage Stuffed

Dean

Maurice Bonneau's Sausage Kitchen web site

Servings: 8

warm and wonderful

Peppers need to set when they come out of the oven and come to about room temperture. These are spicy warm, but not hot.

1 pound Jimmy Dean Mild Sausage

8 ounces cream cheese, softened

1 cup parmesan cheese, shredded

1 1/4 pounds jalapeno pepper, halved lengthwise, seeded and deveined

8 ounces Ranch salad dressing

Preheat oven to 425

Place sausage in a skillet over medium heat, cook until evenly brown. Drain grease.

In a bowl, mix the sausage, cream cheese, and parmesan cheese. Spoon about 1 Tablespoon sausage mixture into each jalapeno half. Arrange stuffed halves in a baking dish.

Bake 20 minutes in the preheated oven, until bubbly and lightly browned.

Serve with Ranch Dressing.

Appetizers, Miscellaneous, Pork

Per Serving (excluding unknown items): 164 Calories; 13g Fat (71.2% calories from fat); 7g Protein; 5g Carbohydrate; 2g Dietary Fiber; 39mg Cholesterol; 271mg Sodium. Exchanges: 1 Lean Meat; 1/2 Vegetable; 2 Fat.