

Awesome Jalapeno Popper Dip

From the Kitchen of Deep South Dish

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4 slices of bacon, cooked and crumbled
4 jalapeno peppers, ribs and seeds removed, chopped
1 (7 ounce) can green chilies, undrained
2 (8 ounce) blocks of Philadelphia cream cheese
1/4 cup mayonnaise
1 cup of shredded cheddar cheese
1/2 cup grated Parmesan cheese
2 tablespoons of butter, melted
1/2 cup of dry bread or panko bread crumbs

Preheat oven to 375 degrees.

Cut the bacon with kitchen shears into a hot skillet and cook until crisp. Set aside a tablespoon of the cooked bacon for garnish if desired. Add the chopped jalapeno to the same skillet and cook until softened. Stir in the undrained chilies, warm through; remove from the heat and set aside.

Cube the cream cheese and place it in a pie plate or 9 x 9 inch baking dish. Microwave on low/defrost for 2 to 2-1/2 minutes or until softened. Stir in the mayonnaise, cheddar cheese, and Parmesan cheese; mix well. Smooth out the top.

Spread the sauteed pepper and bacon pepper mixture evenly as a layer on top of the cream cheese mixture. Bake at 375 degrees for 20 minutes, or until bubbly.

Combine the bread crumbs with the melted butter and sprinkle all over the top of the dip. Return to the oven for another 5 to 10 minutes, or until lightly browned. Sprinkle top with the reserved crumbled bacon, if desired. Keep this on a hot plate if you can.

Serve with toast points, tortilla chips, Triscuit crackers, or your favorite dipper.

Variation: Top with crushed kettle style potato chips instead of buttered crumbs. May also substitute [Baconnaise spread](#) for the mayonnaise.

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