



## VegMonger - Gloriously Baked Jalapeno Poppers



These guys go unbelievably well with beer, which will refresh that potentially burning mouth of yours, but might be an idea to have a glass of milk for that person with an “intolerance” to heat.

Note: Can be used with normal small peppers if you can't find whole Jalapenos

### Ingredients

<ul style="list-style-type: none"> <li>• Oil - dash</li> </ul>	<ul style="list-style-type: none"> <li>• Cream Cheese - 2 ounces, softened</li> </ul>
<ul style="list-style-type: none"> <li>• Jalapeno peppers - 12 halved lengthways and seeded</li> </ul>	<ul style="list-style-type: none"> <li>• ¼ Panko bread crumbs</li> </ul>
<ul style="list-style-type: none"> <li>• Cheddar Cheese - 2 ounces grated</li> </ul>	<ul style="list-style-type: none"> <li>•</li> </ul>

### Preparation

Preheat the oven to 400oF/ 200oC and wipe a dash of oil over a baking sheet. Fill each pepper with cream cheese, cheddar cheese and breadcrumbs in that order and fire the peppers onto the baking sheet. Bake them in the oven for around 20 mins or until the peppers are soft and the cheese is gloriously melted.

**Make as many as you want or follow the process with sweet peppers. Like I said, glorious!**

### VEGMonger BEER Pack

2 x Bearface Lager - Drygate Brewery	Wash them down with a nice cold lager, not too sweet, not too malty, just right!
2 X Avondale (Amber Ale) - Strathven Ales	Nice and floral aroma and a subtly bitter taste. Cuts out the heat.
2 X Jaguar (Golden Ale) - Kelburn Brewery	Award winner, light, fruity and long lasting taste that won't overpower the sweet lightness of the peppers.