

## GUASTELLO'S VILLAGE MARKET

# Jalapeno Popper Dip

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Serves 8

### Ingredients

6 thick-cut bacon slices, chopped  
8 ounces cream cheese, softened  
1/3 cup mayonnaise  
1/3 cup sour cream  
2 tablespoons finely chopped pickled jalapeños  
2 large fresh jalapeños, finely chopped (about ½ cup), divided  
1/4 cup chopped fresh cilantro, divided  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 teaspoon chili powder  
6 ounces sharp Cheddar cheese, shredded (about 1 ½ cups), divided  
6 ounces Pepper Jack cheese, shredded (about 1 ½ cups), divided  
Corn tortilla chips, for serving

### Instructions:

Preheat oven to 350°F. Heat a medium nonstick skillet over medium. Add bacon; cook, stirring often, until crisp, about 6 minutes. Transfer to a paper-towel lined plate.

Stir together cream cheese, mayonnaise, sour cream, pickled jalapeños, 1/3 cup of the fresh jalapeños, 3 tablespoons of the cilantro, garlic powder, onion powder, and chili powder in a large bowl. Fold in 1 cup of each of the cheeses and 1/3 cup of the bacon. Transfer to a 1 1/2-quart baking dish greased with cooking spray or a medium cast-iron skillet. Sprinkle evenly with remaining cheeses, bacon, and fresh jalapeños.

Bake in preheated oven until bubbly and golden, about 20 minutes. Sprinkle with remaining cilantro; serve hot with tortilla chips.

***Credit: southernliving.com***