



# THE UNDERWEAR GOURMET

Appetizer

## Armadillo Eggs



Armadillo Eggs made with jalapenos, cream cheese, sausage and bacon make a seriously tasty and spicy appetizer. You'll bite through bacon and sausage and into a gooey, cheesy whole jalapeno in the middle.

Prep Time: 10 minutes  
Cook Time: 25 minutes  
Total Time: 35 minutes  
Yield: 8

### Ingredients:

8 jalapenos  
4 ounces cream cheese, softened  
1 cup shredded cheddar cheese  
1/4 teaspoon garlic powder  
1 pound ground breakfast sausage, in a tube  
8 slices bacon  
toothpicks



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Procedure:

1. Preheat oven to 400 degrees. Line a baking sheet with aluminum foil. Place a baking rack on top.
2. Cut a thin sliver out of one side of each jalapeno and scoop out the seeds and membranes.
3. In a medium bowl, mix together cream cheese, cheddar cheese, and garlic powder.
4. Fill jalapenos with cream cheese mixture.
5. Cut sausage into 8 slices. Mold a piece of sausage around each jalapeno.
6. Wrap a piece of bacon around each one, securing with a toothpick. Place on prepared baking sheet.
7. Bake for 25 to 30 minutes or until bacon is crispy.

Notes

Position them so the slit in the jalapeno is facing up. This will help prevent the cream cheese mixture from oozing out as they bake.

Nutrition

Calories: 308kcal

