

Smoked Gouda-Chorizo Jalapeno Poppers

You can make up the filling and freeze it for later use.

Makes 24 jalapeno poppers

Ingredients:

- 2 links Mexican chorizo, casings removed
- 1/2 pound smoked gouda, shredded
- 1/4 cup finely chopped red onions
- 1 egg
- 1/2 cup cream cheese
- 3 tablespoons sour cream
- 1 tablespoon hot sauce
- Salt and freshly ground black pepper
- 12 large jalapeno peppers, stemmed, seeded and halved length wise

Directions:

1. Preheat oven to 375 degrees F.
2. Brown chorizo in a skillet over medium-high heat, about 8 to 10 minutes. Drain and place into a large mixing bowl.
3. Add the cheese, red onion, egg, cream cheese, sour cream, hot sauce, and salt and pepper, to taste.
4. Press filling into jalapeno halves and assemble on a parchment lined baking sheet.
5. Bake until golden and bubbly, about 20 minutes.