



STREET CORN POPPERS

Catherine Wiltermuth, Ptacek's IGA, Prescott, WI

2 cups IGA frozen corn

2 cups cooked and crumbled bacon

1 tsp garlic powder

1 tsp cracked black pepper

¾ cup Hellmann's® mayonnaise

4-6 jalapeño peppers or 2-3 poblano peppers

Cotija cheese to taste

Pre-heat oven to 350° F.

Mix all ingredients together.

Stuff jalapeño or poblano pepper with corn mixture and sprinkle liberally with **Cotija** cheese.

Add a pinch of chili powder on top of each pepper.

Bake at 350° F for 15 minutes.