

# U The Lexingtonienne U

## JALAPENO POPPER DIP

- 8 oz cream cheese, at room temperature
- 1 C sharp cheddar cheese, shredded
- 1/3 C (approx) onion, finely chopped
- 1 (7 oz) can mild green chilies, drained
- 1/4 C (more if you like it spicier) sliced jalapeño peppers, plus more for garnish
- 1 tsp lemon juice or dry white wine (optional - your mild chilies may have enough juice even after draining that you won't need any extra liquid)
- 1 tsp black pepper
- 1/3 C panko crumbs or cracker crumbs
- 1 Tbsp butter, melted

Preheat oven to 400.

In a small skillet, saute onion (in butter or olive oil) over medium heat until lightly caramelized, about 5 minutes.

Meanwhile, roughly chop 1/4 C jalapeño pepper slices.

In a medium mixing bowl, combine cream cheese, cheddar cheese, sauteed onion, chilies, jalapeno peppers, white wine, and black pepper. Spread into a lightly greased 8x8 (or similar size) baking dish.

Toss panko crumbs with the melted butter to coat, then sprinkle over the cheese mixture. Garnish with jalapeño slices. (I just used a few slices, but if you're serving a heat-loving crowd, go ahead and place the slices all over the top of the dish.)

Bake for 20 minutes, or until the top begins to turn golden brown and the edges bubble.

Serve with crackers, bagel chips, toasted bread, etc.

NOTE: For a large party, you may want to double this recipe. It will still fit in the same size baking dish.

