

## Jalapeno Popper Dip

<http://userealbutter.com/2019/11/26/jalapeno-popper-dip-recipe/>  
*slightly modified from [Closet Cooking](#)*

8 oz. cream cheese, softened  
1/2 cup mayonnaise  
4 slices cooked bacon, crumbled  
1/2 (2 oz.) cup cheddar cheese, shredded  
1/2 (2 oz.) cup jack cheese, shredded  
2 fresh jalapeños (cored and seeded), diced  
4 oz. pickled jalapeños, drained and diced  
1/4 cup panko crumbs (or bread crumbs)  
1/4 cup Parmesan, grated

Preheat oven to 350°F. Mix the cream cheese, mayonnaise, bacon, cheddar and jack cheeses, fresh and pickled jalapeños together. Spread the mixture into a 4-cup baking dish (I used an 8-inch round). Stir the panko and Parmesan together in a small bowl. Sprinkle the panko mixture over the dip. Bake 40 minutes until the top is golden and bubbling. Serve hot with tortilla chips. Serves 4-6.