

# Betty's Bacon-Jalapeno-Cheddar Crostini



Betty demonstrates how to make Bacon-Jalapeno-Cheddar Crostini. This is a terrific snack to serve at a party or while watching a sports event.

## Bacon-Jalapeno-Cheddar Crostini

1 French baguette, sliced into ½-inch slices  
olive oil, about 2 tablespoons  
1 cup finely shredded sharp cheddar cheese  
4 ounces cream cheese, softened  
½ to 1 jalapeno pepper, seeds and fibers removed, minced  
¼ cup red bell pepper, minced  
2 tablespoons mayonnaise  
1/8 teaspoon to ¼ teaspoon cayenne pepper  
3 strips crisp bacon, crumbled

Place baguette slices in a shallow baking pan. Drizzle olive oil lightly over the top of the baguette slices. Toast for 5 minutes in a 350-degree (F) oven. Turn baguette slices and drizzle other side with olive oil and return to the oven for 5 more minutes. Meanwhile, mix together cheddar cheese, cream cheese, minced jalapeno pepper, minced red bell pepper, mayonnaise, cayenne pepper, and crumbled bacon. Spread over top of toasted baguette slices. Return to oven until topping is melted (about 5 minutes). Remove from oven and transfer slices to a nice platter and serve while hot.

Enjoy! --Betty

Note: Bacon from [www.browningscountryham.com](http://www.browningscountryham.com) is perfect for this recipe! The bacon candle is also from Browning's Country Ham of Dry Ridge, Kentucky.