

## Swaddled Peppers 2004 Pillsbury Baked Off Winner, Lorac

4 oz. cream cheese, softened  
1 teaspoon lime zest  
1 tablespoon chopped fresh cilantro or lime basil  
1 tablespoon lime juice  
8 whole fresh Jalapeno chilies, halved & seeded  
1 -8oz. can refrigerated crescent rolls  
1 cup grated fresh Parmesan or Asiago cheese  
¼ cup butter, melted



Preheat oven to 375 degrees and prepare a cookie sheet with cooking spray. Combine the cream cheese, lime peel, cilantro and lime juice. Unroll the dough on a cutting board and separate into 8 triangles. From the center of the longest side of the opposite point, cut each triangle in half, making 16 triangles. Spoon 1 teaspoon of the cream cheese mixture onto each Jalapeno half and place cheese side down on the crescent triangles with the pointed end of the pepper near the top point of the triangle. Fold triangle side over the jalapeno and pinch to seal. Fold the triangle top over the end of the pepper and pinch to seal.

Place melted butter and Parmesan cheese in separate shallow dishes. Dip the dough wrapped peppers in the butter, then roll in the Parmesan. Place on a cookie sheet and bake 10 to 15 minutes or until golden brown.

Note: You could also use Anaheim chili peppers, sliced in half and seeded, then cut the halves into 2 inch long pieces, for an appetizer with less heat. Cherry Bomb peppers would replace the Jalapenos also.