

## **JALAPENO DIP**

### ***The Cooks Next Door***

2 (8 ounce) packages cream cheese, room temp  
1 cup mayonnaise  
1 cup shredded Monterey Jack or Cheddar Cheese  
1/2 cup Parmesan cheese  
1 (4 ounce) can chopped green chilies  
1 (4 ounce) can sliced jalapenos - double if you want it spicier  
1 cup bread crumbs (panko or regular)  
1/2 cup Parmesan cheese  
1/2 stick butter, melted

In a food processor, add the first 6 ingredients and process until smooth. You do not need to drain either can of peppers. Spread the dip into a greased 2-quart casserole. In a bowl, mix breadcrumbs, Parmesan cheese, and melted butter; mix well. Sprinkle crumb mixture evenly over the dip and bake in a preheated 375 degree F. oven for about 20 minutes. You want the top to get browned and the dip to be heated through and bubble gently on the edges.

Do not over cook this dish or the mayonnaise will separate and you will have a grease puddle in your dip. Serve with Buttery crackers or a thinly sliced French baguette (my personal favorite).