

# Stuffed Jalapeno's with Smoked Goose Breast

½ lb seasoned pork sausage

8 oz cream cheese, softened (I used the chive & onion flavor in a little tub)

½ c. sharp cheddar cheese

½ packet of ranch seasoning

20 whole jalapenos

1 pound of sliced smoked goose breast

\*Preheat oven to 375.

1. Brown the sausage & drain.
2. Fry the sliced smoked goose breast & use this to place on top of jalapenos & will need to crumble a few pieces & add to the cream cheese mixture.
3. Mix together the softened cream cheese, the cheddar cheese, the ranch seasoning, the crumbled smoked goose breast, and sausage.
4. Cut the jalapenos in half & remove the seeds & membranes
5. Spoon the cream cheese mixture into the halved jalapenos & top with a piece of sliced smoked goose breast.
6. Place on a baking sheet & bake in 375 oven for 15-20 min, until cream cheese mixture is bubbly