

## Stuffed Jalapenos

Recipe By: South of the Fork, page 24

Serving Size: 20

1 pound Cheddar cheese -- grated

4 each eggs -- boiled

Mayonnaise

19 1/2 ounces Salmon -- canned

2 tablespoons lemon juice

1 tablespoon onion flakes

1 tablespoon parsley -- chopped

36 ounces jalapeno peppers, jars

In a large bowl, moisten cheese and eggs with mayonnaise. Remove bones and skin from salmon and flake. Add salmon, lemon juice, onion, salt and parsley to cheese mixture with enough additional mayonnaise to hold it all together. Rinse jalapenos under cold running water. Split each pepper in half, lengthwise and remove seeds under running water. Drain on paper towels. Stuff salmon mixture generously into each jalapeno. Sprinkle with paprika and chill.

NOTES: Use 3 cans of Chicken of the Sea Pink salmon