

## Cheesy Jalapeño Popper Pretzel Dogs Wrapped in Bacon

Bacon-Wrapped Cheesy Jalapeño Popper Stuffed Pretzel Dogs



**OVEN**  
**375°F**

**TIME**  
**20 min**

**BEST BACON**  
**Thin-cut**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 4 pretzel dogs (store-bought or homemade)
- 4 strips of bacon
- 1 cup cream cheese, softened
- 2 jalapeños, diced (remove seeds for less heat)
- 1 cup shredded cheddar cheese

### DIRECTIONS

1. Preheat oven to 375°F (190°C).
2. In a bowl, combine cream cheese, diced jalapeños, and shredded cheddar.
3. Carefully slice each pretzel dog lengthwise, creating a pocket (don't cut all the way through).
4. Stuff the cheese mixture into the pocket of each pretzel dog.
5. Wrap each one with a strip of bacon, securing ends with toothpicks if needed.
6. Place on a parchment-lined baking sheet and bake for 15-20 minutes, or until bacon is crispy and cheese is melty.
7. Let cool for 2 minutes, then serve hot!

### SWAPS & NOTES

Sub with regular hot dogs wrapped in crescent dough or store-bought pretzel buns.

Cream Cheese : Swap with flavored versions like chive or garlic for a flavor boost.

Cheddar Cheese : Try pepper jack or smoked gouda for a twist.

Jalapeños : Use pickled jalapeños for extra tang, or swap with milder green chiles. ? Step-by-Step Instructions Preheat oven to 375°F (190°C).

### TIPS FOR SUCCESS

Use thin-cut bacon so it crisps fully without overbaking the dog.

If cheese starts to ooze, place a foil tent over top halfway through baking.

Add a dash of hot sauce to the cheese mix for an extra kick.

For crispier bacon, bake on a wire rack over your sheet pan. ?

