



FCC Canyon Recipe Corner

Jalapeno Pull-Apart Bread – Kristi Rankin

- 2 (4oz) cans chopped Jalapenos
- 2 bunches green onions, chopped
- 2 tablespoons vegetable oil
- 1 cup shredded Cheddar cheese
- 1 cup shredded Swiss cheese
- 2 (10 count) can of refrigerator biscuits
- 1 stick butter or margarine, melted
- 1 cup shredded Monterey Jack cheese

Sauté the jalapenos and onions in the oil in a skillet over medium heat for 5 minutes or until tender. Combine the Cheddar cheese and Swiss cheese in a bowl and mix well. Separate the biscuits and cut into quarters. Spray a bundt pan with nonstick cooking spray Dip the biscuit quarters in the butter and layer alternately with the jalapeno mixture and the cheese mixture, beginning and ending with a layer of biscuits. Sprinkle with the Monterey Jack cheese. Bake at 350 degrees for 30 to 35 minutes to until golden brown.