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Cheese-Stuffed Jalapeños

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25 medium fresh jalapeño peppers
1 package (8 ounces) cream cheese, softened
3 cups (12 ounces) finely shredded cheddar cheese
1 ½ teaspoons Worcestershire sauce
4 bacon strips, cooked and crumbled

Cut jalapeños in half lengthwise; remove seeds and membranes. In a large saucepan, boil peppers in water for 5-10 minutes (the longer you boil the peppers, the milder they become.) Drain and rinse in cold water; set aside.

In a small mixing bowl, beat the cream cheese, cheddar cheese and Worcestershire sauce. Spoon 2 teaspoonfuls in to each jalapeño half; sprinkle with bacon. Place on a greased baking sheet. Bake at 400 degrees for 5-10 minutes or until cheese is melted. Serve warm.

Yield: about 4 dozen