

Prosciutto Wrapped Pickle Poppers

Servings: 24 Poppers | **Difficulty:** Easy | **Prep Time:** 15 minutes | **Total Time:** 30 minutes

About the Dish:

Move over, jalapeño poppers. These Prosciutto Wrapped Pickle Poppers bring a tangy twist to a classic party favorite. Crisp pickles are filled with a creamy blend of cream cheese, cheddar cheese, jalapeños, and seasonings, then wrapped in prosciutto and baked until perfectly crisp. Aged for 12 months, Volpi Prosciutto delivers rich flavor and melt-in-your-mouth texture that takes this playful appetizer to the next level, creating the perfect balance of salty, tangy, and creamy in every bite. Perfect for Fourth of July celebrations, summer gatherings, and any occasion that calls for a crowd-pleasing snack.

Ingredients:

- (6 oz) Volpi Sliced Prosciutto
- (12) Baby Dill Pickles, *whole*
- (1) Jalapeño Pepper, *seeded and finely chopped*
- (8oz) Cream Cheese, *softened*
- (2 oz) Cheddar Cheese, *shredded*
- (4 tbsp) Hot Pepper Jelly, *for dipping*
- (1/4 tsp) Garlic Powder
- (1/4 tsp) Onion Powder
- Salt & Pepper

Directions:

- 1) Preheat oven to 400°F.
- 2) Pat pickles dry with paper towels. Cut each pickle in half lengthwise and scoop out the seeds.
- 3) In a bowl, combine cream cheese, cheddar cheese, jalapeños, garlic powder, and onion powder. Season to taste with salt and pepper.
- 4) Transfer the cream cheese mixture to a resealable plastic bag. Snip off one corner and pipe the mixture into the pickle halves.
- 5) Wrap each pickle half with Volpi Prosciutto and secure with a toothpick, if needed.
- 6) Place on a parchment-lined baking sheet. Bake for 12–15 minutes, or until the prosciutto is crisp and lightly browned.
- 7) Transfer to a serving platter and serve with pepper jelly for dipping.