Foxy Lady's Jalapeno Popper Dip

Makes enough for a large party.

Ingredients

- 4 (8 ounce) packages fat free cream cheese
- 1 1/2 cup mayonnaise
- 3 (4 ounce) cans chopped green chilies, drained (Found in Mexican section)
- 1 jar pickled jalapeño pepper slices (Found in Mexican section)
- Garlic Powder
- Cayenne
- 1 large container (about 4 cups) grated parmesan cheese (if desired, use part Mexican three cheese or Monterey jack)
- Bread Crumbs
- Tortilla Chips

Directions

In large bowl, soften the cream cheese
Mix in mayonnaise
Drain the canned green chilies, saving the juices and mix in 2 cans
Drain the jar of jalapeno peppers, saving the juices.
Mince half the jalapeño peppers and mix in.
Add garlic powder, cayenne pepper, more chilies, jalapeños and juices as desired until you get the taste and desired level of spiciness

Preheat oven to 350

Lightly grease a large (at least 13 x 9) baking pan and sprinkle with bread crumbs
Drop spoonfuls of mixture into pan. Using a rubber spatula, gently spread until even.
Spread the cheese over the top
Add another thin layer of breadcrumbs

Bake 30 minutes or until cheese is brown. (Times will vary depending on what cheese you use, so keep an eye on it!)
If desired, broil for a few minutes to really get the cheeses bubbling.
For parties, slice into squares and carefully move to slow cooker.

Serve with tortilla chips, crackers, even veggies.