

RECIPE

Fried Jalapeño Poppers



INGREDIENTS:

Peppers:

8 Fresno chili peppers,
cut in half lengthwise
and hollowed out

Cheese filling:

8 ounces cream cheese,
softened
1 cup parmesan cheese
1 cup shredded cheddar
cheese

Also needed:

1 quart vegetable oil
(for frying)

Flour mixture:

1/2 cup all-purpose flour
1/2 teaspoon salt
1/2 teaspoon paprika
(optional)
1/2 teaspoon cayenne
pepper *(optional)*

Egg mixture:

2 large eggs
2 teaspoons water

Breadcrumb mixture:

1 cup Panko

INSTRUCTIONS:

In a large bowl, mix cream cheese, parmesan cheese and cheddar cheese. Shape mixture into balls slightly larger than 1-inch (you should get about 16). Fill jalapeno peppers with cheese mixture. Place on a baking sheet lined with parchment paper and freeze for 30 minutes. In a bowl, whisk together flour, salt, paprika and cayenne. Set aside. In a second bowl, whisk together eggs and water. Set aside. In a third bowl, mix panko and salt. While the oil heats, dip the stuffed peppers in flour, coat in egg mixture and then coat in breadcrumb mixture. If oil is not ready, place them in the refrigerator to chill. Fry in two to three batches for about 2 minutes or until golden. Remove with a slotted spoon and place on a paper towel.