

RECIPE

Stuffed Jalapeno Poppers

This is a classic football food that everyone wants when at home watching the game. Especially playoffs! These warm, cheesy, delicious bites won't last long when serving so you should make a double batch. Don't forget to serve with some ranch dressing for dipping.*



Makes 24

Ingredients

Jalapenos, halved and seeded	12
Cream Cheese, softened	8 oz.
Siwin Foods Jalapeno Cheddar Sausage, finely diced	¾ cup
Cheddar Cheese, grated	1/2 cup
Garlic Cloves, minced	3
Diced Green Chilies, 4 oz. can, drained	1
Flour	1 cup
Salt	1 tsp.
Pepper	1 tsp.
Milk	1 cup
Egg, large	1
Breadcrumbs	2 cup
Oil for frying	

Preparation

Combine cream cheese, sausage, cheddar, garlic, and jalapenos together. Spoon mixture into a piping bag or into a large re-sealable freezer bag. Close and sip off a corner end if using. Pipe cream cheese mixture into the fresh jalapenos halves. Or spoon cream cheese mixture into jalapeno halves.

Place flour, salt and pepper in one bowl. Whisk mil and egg in another bowl. Put the breadcrumbs into a separate shallow dish.

Dip jalapenos in the flour, then the milk and finally into the bread crumbs making sure it is all coated. (To make sure the jalapeno is coated re-dip in the milk and back into the breadcrumbs.)

Cooking

Heat oil in a deep skillet on medium-high heat, about 350°f. Fry jalapenos for a few 3-4 minutes, flipping halfway through or until golden brown.

Remove to a paper towel lined plate. Let cool slightly and serve.

*Our Lemon Ranch Bacon and Cheddar Grilled Vegetable Salad recipe has a great ranch dressing to use for dipping!

Go Team!