

Jalepeno Poppers

Description

Jalepeno Poppers Cut slits in peppers. Remove seeds. Place a small wedge or slice of monterey jack cheese in center, secure with toothpick. Dip peppers in flour and beaten egg mixture plus a pinch of salt, than cornmeal. Fry in 1 inch of hot oil. Drain on paper towels. Remove toothpicks. Serve immediately.

Ingredients

Instructions

Summary

Yield: 0

Source: Carol Piazza

Prep Time: 20 minutes

Category: Appetizers

Cuisine: Mexican