

# 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