

Jalapeno Kickers

10-12 fresh jalapeno peppers

Cream cheese

½ cup flour

1 egg

½ cup milk

2 tablespoons bread crumbs

¼ teaspoon onion powder or onion salt

¼ teaspoon garlic powder or garlic salt

¼ teaspoon vegetable oil

¼ cup flour

CAUTION

Wear plastic gloves when working with peppers. Do not touch eye area.

To prepare jalapeno peppers: Rinse, cut in half lengthwise, remove seeds and stems
OR cut a slit down pepper and scrape seeds out.

Place in boiling water for 2 minutes; drain well.

Fill each pepper half with cream cheese or stuff whole pepper with cream cheese.

Place ½ cup flour in separate bowl, set aside.

In a second bowl, beat egg with milk. In a third bowl, prepare breading by
combining bread crumbs, onion powder, garlic powder, and oil.

Stir in flour until well mixed. Roll each pepper in flour, dip in egg mixture and
then cover with breading. For a heavier breading, dip in egg mixture again and cover
with breading a second time. Gently set aside until ready to deep-fry.

Deep-fry 1 to 2 minutes or until golden brown. Remove immediately if cream cheese
appears through coating. Place fried peppers on paper towels. Serve warm

SERVE WITH SALSA

G & M FARMS