

# John's Jalapeño Poppers

John Smigel

22 Sept 2023 – Rev 7

## Ingredients

30 Jalapeño peppers  
8 oz. (1 package) cream cheese  
16 oz. grated sharp cheddar cheese or Mexican cheese blend  
8 tbsp. chopped fresh cilantro (1/2 cup)  
3/4 cup all-purpose flour  
3-4 eggs, well beaten  
1.5 cup small plain bread crumbs  
6 cups cooking oil  
3 tbsp. olive oil

## Directions

1. Wear gloves until all peppers are stuffed and breaded.
2. Cut jalapenos in half with a paring knife and remove seeds/ribs, save seeds/ribs for stuffing.
3. In a large bowl, thoroughly mix seeds/ribs, cream cheese, cheddar, and cilantro. Stuff jalapenos with cheese mixture. Note it is difficult to mix cream cheese with the shredded cheese. Use both the stems and leaves of cilantro. (65 min).
4. Heat at least 2 inches of oil in a pot or fryer to 375 deg F. Gran Pappy fryer takes 20 min. to heat. Plug in when there are about 20 peppers left to bread.
5. In four bowls near the oil, place olive oil in first, flour in second, eggs in third, and bread crumbs in the last. One at a time, dip stuffed jalapenos in oil, then flour, then eggs letting excess drip back into the bowl, then roll in bread crumbs. Place on tray for later deep frying. (60 min).
6. Fry 3 to 4 peppers at a time in hot oil until golden brown (1 min, 10 seconds). Drain on paper towels. Serve warm. Can be reheated in the oven, but reheated peppers are less spicy hot. Store in refrigerator. (25 min).

Tips: The number of peppers that can be filled depends on pepper sizes and how full they are stuffed. Above filling quantity make about 30 small to medium (1" to 2.5") whole peppers (60 half peppers). If using large peppers (> 2.5"), count each of those as 2 peppers for determining number to prep. You can have extra filling ingredients and peppers ready to prep if there is too little or too much filling.

Recommend not trying to start frying peppers until they are all stuffed and breaded. Stuffing and frying at the same time are too hectic and messy.

Takes about 2.5 hrs.









**Bread Crumbs**  
**PLAIN**



NET WT  
16 OZ (425g)