

Cheese-Stuffed Jalapenos

- [cheese sauce](#) ^[1]
- optional: hot sauce, minced tomato, minced fresh spinach, herbs
- fresh jalapeno peppers
- eggs
- milk
- flour
- breadcrumbs
- cooking oil

Make a [cheese sauce](#) ^[1] extra thick (less milk). Optionally, mix in other stuff (a little hot sauce, minced tomato, spinach, herbs) to taste.

Cut the top off of each jalapeno. Remove the seeds and stuff from inside each pepper, with a paring knife or similar tool.

Stuff each pepper with the cheese mixture, return the top to the jalapeno, and hold shut with a toothpick.

Mix the eggs with a tiny bit of milk in a bowl. Set some flour in a bowl. Set some breadcrumbs in a bowl. Set some water in a bowl.

Moisten the outside of a stuffed jalapeno with a touch of water. Drag the jalapeno through the egg mixture, then roll it in the flour. Drag the pepper through the egg mixture a second time, and roll in the flour again. Drag the pepper through the egg mixture a third time, then roll it in the breadcrumbs. Put that pepper aside on a plate.

Repeat, breading each jalapeno until all are complete.

Freeze the peppers now, preferably using wax paper so they don't stick together. This is important -- jalapenos are slippery and don't hold the coating well when they hit hot oil, but freezing them in advance makes a big difference.

The next step is to deep fry them to golden, in oil set at 350 degrees Fahrenheit.

Serve with [salsa](#) ^[2], [barbecue sauce](#) ^[3] and/or sour cream.

Preparation time: 90 minutes (should be frozen overnight before frying)

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Links:

[1] <http://kitchen.unseelie.org/.69>

[2] <http://kitchen.unseelie.org/.25>

[3] <http://kitchen.unseelie.org/.85>