

Appetizer

Stuffed Jalapeno Peppers

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Preparation Time: 35 minutes

Start to Finish Time: 1 hour

12 jalapeno peppers (about 3 inches each)

2 cups milk

1 cup sharp Cheddar cheese, grated

2 tablespoons cream cheese, softened

1/4 cup prepared pulled pork

1 1/2 teaspoons chili powder

1 cup all-purpose flour

4 large eggs

Kosher salt

2 cups breadcrumbs

vegetable oil, for frying

barbeque sauce, for dipping

Slice each jalapeno open lengthwise, then make a small crosswise cut at the stem end to form a T. Gently open the jalapenos and scrape out the seeds and membranes with a knife. Put the jalapenos, milk and two cups of water in a large bowl and soak for 15 minutes, stirring once or twice.

Meanwhile, mix the cheddar, cream cheese, pulled pork and chili powder in a bowl with your hands until combined. Drain the jalapenos and pat them dry. Stuff 1 to 2 tablespoons of cheese filling into each pepper.

Put the flour in a shallow dish. Whisk the eggs and 1/2 teaspoon of salt in another dish. Put the breadcrumbs in a third dish. One at a time, hold the peppers by the stems and dredge in the flour, then dip in the beaten eggs, letting the excess drip off, and roll in the breadcrumbs. Dip in the eggs again and reroll in the breadcrumbs. Transfer to a plate and refrigerate until the coating sets, about 20 minutes.

Heat about one inch of vegetable oil in a large saucepan over medium heat until a deep-fry thermometer registers 300 degrees. Fry the jalapenos in batches, turning, until golden brown, about 4 to 5 minutes per batch.

Drain on paper towels.

Sprinkle with salt and serve with barbeque sauce.

Yield: 12 peppers

Per Serving (excluding unknown items): 1620 Calories; 86g Fat (48.0% calories from fat); 85g Protein; 124g Carbohydrate; 5g Dietary Fiber; 1065mg Cholesterol; 1349mg Sodium. Exchanges: 6 1/2 Grain(Starch); 7 1/2 Lean Meat; 2 Non-Fat Milk; 11 1/2 Fat.