

Fresh Jalapeño Poppers

Ingredients	Instructions
<ul style="list-style-type: none"> • 1 ½ lbs fresh jalapeños, halved and deseeded (18–24 jalapeños) • 2 cream cheese brick, softened (2 x 250g) • 2 cups cheddar cheese, shredded • 2 garlic cloves, diced fine • 2 tbsp bacon bits • 2 cups milk • 2 cups all-purpose flour • 2 cups breadcrumbs • 8-16 cups cooking oil, for frying 	<p>** Caution! – Always wear food-grade gloves while working with jalapeños (or any hot peppers) to avoid burning your skin, especially while deseeding. DO NOT TOUCH YOUR EYES WITH GLOVED HANDS!</p> <ol style="list-style-type: none"> 1. Deseed: Wearing food-grade gloves, slice fresh jalapeños lengthwise in half, remove seeds and ribs. 2. Make Filling: In a bowl, mix cream cheese, cheddar, garlic, and bacon bits until fully combined. 3. Stuff Jalapeños: Fill up each jalapeño half with the cheese mixture. 4. Coat in Flour: With milk in one bowl, flour in another, and breadcrumbs in a third, dip stuffed jalapeños in milk, then flour, ensuring each is well coated. Allow to dry on a baking sheet for at least 10 minutes. 5. Coat in Breadcrumbs: Dip in milk again, roll in breadcrumbs until each is fully and evenly coated. Let dry for at least 10 minutes. 6. Fry: Pre-heat oil in a deep fryer (or deep pot/pan) to 365°F (185°C). Fry in small batches, until golden brown, (about 2-3 minutes). Remove to a plate lined with paper towel to drip. 7. Serve: Enjoy hot on its own or with your favorite dipping sauce, such as garlic aioli, ranch and/or queso.