

Jalapeno Poppers (Frozen)

By Chef Jen

Ingredients:

- 25 fresh jalapenos
- 1 cup all purpose flour
- 1 cup plain, fine breadcrumbs
- ¾ cup buttermilk
- 1 egg, beaten
- 1 ½ cups whipped cream cheese
- 1 cup shredded pepper jack or cheddar or Monterrey jack cheese
- Salt, pepper to taste

Preparation:

1. Boil medium- large pot of water. Carefully, slice jalapenos in half, removing tops, seeds and veins. Boil ~ 2 minutes. Immediately remove peppers and place in ice water bath using a slotted spoon. Remove from ice bath after 5 minutes and line on sheet pan. Pat dry.

2. in a medium bowl, mix cream cheese and shredded cheese of choice. In 3 shallow bowls, add buttermilk and egg, flour and breadcrumbs.

3. Using a spoon, scoop out cheese mixture and fill jalapeno cavities. Do not overfill. You may have some leftover cheese mixture.

4. Once filled, dip entire jalapeno in buttermilk, shake off excess, then dip in flour. Shake off excess and set on sheet pan. Repeat process until all jalapenos are done. At this point, they should be slightly dried.

5. Re-dip floured jalapenos into buttermilk, then into breadcrumbs. Line on sheet pan so that poppers do not touch. Repeat steps until all are breaded. Freeze on sheet pan for 8 hours- overnight. Then transfer to freezer bag or freezer safe container. Can store up to 6 months.

6. To prepare frozen poppers:

Oven: heat oven to 400°F. Line and/or lightly spray pan with desired number of poppers. Bake for ~ 15 minutes, or until browned and heated through.

Fryer: Fry in oil at 350°F for ~ 3-5 minutes or until browned and heated through.

Air Fryer: Preheat for 3 minutes at 360°F, cook for ~10-12 minutes or until browned and heated through.

