Best Ever Jalapeno Poppers

Description

This is a recipe I made by taking the best of three or four popper recipes and combining them to make something that tastes wonderful. A frequent request at my house, and at others. I usually make 100 and put them in the fridge. They don't last long. Adjust the amount of bacon bits and type of shredded cheese to taste. Increase the recipe as necessary! Lots of tests helps to best figure out the way you like it. Be sure to wear rubber gloves while seeding the jalapenos -- they will burn."



Summary

Yield: 32
Prep Time: 1 hour
Category: Appetizers
Cuisine: American

Ingredients

- 12 oz cream cheese softened
- 8 oz shredded cheddar cheese
- 6 tbsp bacon crumbles
- 12 oz jalapeno peppers seeded and halved
- 1 cup milk
- 1 cup flour
- 1 cup seasoned dry bread crumbs or panko
- 2 qt oil for frying

Instructions

In a medium bowl, mix the cream cheese, Cheddar cheese and bacon bits.

Spoon this mixture into the jalapeno pepper halves.

Put the milk and flour into two separate small bowls.

Dip the stuffed jalapenos first into the milk then into the flour, making sure they are well coated with each.

Allow the coated jalapenos to dry for about 10 minutes.

Dip the jalapenos in milk again and roll them through the breadcrumbs.

Allow them to dry, then repeat to ensure the entire surface of the jalapeno is coated.

In a medium skillet, heat the oil to 365 degrees F (180 degrees C).

Deep fry the coated jalapenos 2 to 3 minutes each, until golden brown.

Remove and let drain on a paper towel.

One more thing dont be afraid to STUFF them! I wasnt sure if you could put to much so I kind of held back a little! Next time I will load them up!

Notes

Can leave a few seeds for heat or use pepperjack cheese, If you like the heat, add the seeds and membrane (to your liking) to the cheese mixture. Caution - seeds will make them VERY hot.

Can bake at 350 until cheese is hot and bubbly

Definately triple coat

They freeze really well. After fying them I allowed them to cool, then put them on a cookie sheet and put them in the freezer for a few hours.
Once they were frozen I stored them in a freezer bag. I reheated them at 425 degrees for about 15 minutes. They came out great and reheating them softened the pepper.

You can flash freeze the poppers BEFORE frying. Throw them into a freezer bag and whenever I want some poppers I can fry up as many or as little as needed. They are just as awesome from the freezer and You can get all the hard work done in one day! Thank you for this crowd pleaser!!!

Beware though, DEFINITELY USE GLOVES!

Also, I like to add garlic powder to the flour....can't go wrong there.

Boil the peppers for a few minutes to make them soft.

To make the stuffing process easier, roll the cheese mix up like a snake (like you would do with Play-Doh).