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Stuffed Jalapeno Poppers

- 24 Fresh jalapeno peppers (1 1/4 lb) medium size
- 1 1/2 Cup shredded Cheddar cheese
- 1 8 ounce cream cheese
- 6 Cup vegetable oil for frying
- 3 Eggs, slightly beaten
- 2 Cups bread crumbs

- 1) Cut stem end off peppers with paring knife. (wear plastic gloves!) Carefully remove seeds and white membrane.
- 2) Mix cheeses together and stuff peppers with cheese.
- 3) Heat oil in deep-fat fryer to 375* or in large pot until oil registers 375*.
- 4) Meanwhile, place eggs in small bowl. Place crumbs in shallow pan.
- 5) Drop 4 peppers in eggs; toss to coat.
- 6) Using fork, lift 1 pepper at a time out of egg, shaking off excess. Drop into crumbs; toss to coat.
- 7) Place on sheet pan.
- 8) When all peppers are coated, set aside for 15 min. to set up and dry. Repeat 6 more times with remaining peppers.
- 9) With slotted spoon, slip peppers, 5-6 at a time, into hot oil. Fry 2-3 minutes, until golden.
- 10) Remove to platter lined with paper towels to drain. Repeat with remaining peppers. Serve immediately.

Makes 24 poppers