



## JALAPENO BULLETS

### Ingredients:

- 10 jalapeno peppers
- 1 c. shredded cheese (cheddar, jack, pepper jack, your favorite or any combination)
- 1 cooked Italian sausage, cut into small pieces to fit jalapenos
- 2 c. Panko bread crumbs
- 1 tbsp. fresh parsley, chopped
- 1 tbsp. fresh oregano, chopped
- Salt & pepper to taste
- 2 eggs, beaten
- $\frac{1}{4}$  c. flour
- Oil for frying

### Directions:

1. Roast peppers in hot oven or over open flame until blackened. Remove skin. Cut small slice in side of pepper & remove seeds (careful - seeds are hot)
2. Stuff peppers with cheese & sausage. Refrigerate for at least 15 minutes.
3. Mix together bread crumbs, parsley, oregano, salt & pepper.
4. Dredge stuffed peppers in flour, dip in egg and roll in bread crumb mixture.
5. Deep fry in fryer or on top of stove at 350° until brown and crispy (or bake in oven at 400° until brown\*)

Serve with blue cheese dressing.

*\*will not be as crispy*

### Bleu Cheese Dressing

Mix together 1 c. mayonnaise,  $\frac{1}{4}$  c. sour cream (or plain yogurt), and  $\frac{1}{4}$  c. bleu cheese, crumbled. Add salt & pepper to taste.

