

House on Kahl Road Cookbook Recipe

Stuffed Jalapenos

*"Be extra careful when working with hot peppers.
Wear gloves and always wash touched surfaces
with soap and water."*

Julia Egebrecht

- 12 Jalapeno peppers
- 4-6 Cups water
- 1/2 Cup cream cheese
- 1/2 Cup shredded cheddar/pepper cheese
- 4 Eggs or 2 cups Egg Beaters
- 1 Tablespoon olive oil
- 4 Cups flour
- 1 Tablespoon onion powder
- 1 Tablespoon chile powder
- 1 Tablespoon garlic powder
- 2 Cups corn flakes crumbs

1. Wearing gloves slice peppers lengthwise then remove seeds and membranes.
2. Rinse peppers off of any lingering seeds and boil in water for 5 minutes (spicy) or 10 minutes (not spicy).
3. Lay out peppers on paper towels and pat dry. Dry with warm air if still too moist. A hairdryer is great as long as you have cleared the intake of hair and lint. (Yuck!)
4. Mix cream and cheddar/pepper cheeses then transfer to plastic bag. Make sure to push all the cheese to one corner of the bag.
5. Cutting the off bag's corner squeeze cream-cheddar cheese mixture into pepper halves. (If the peppers are not dry, the cream cheese mixture will not stick to pepper, so be sure they are dry.)
6. Refrigerate prepared peppers for an hour.
7. Beat eggs and olive oil together in a bowl.
8. Mix flour, onion, chile and garlic powders in another bowl.
9. Place corn flake crumbs in third bowl.
10. The breading process: (1) roll prepared pepper in egg-oil mixture, (2) roll in flour mixture, (3) repeat 1 and 2, (4) back for 3rd roll in egg mixture; and finally (4) roll pepper in corn flake crumbs.
11. Once all peppers are breaded, spray completely with cooking spray. (Top, bottom and ends.)
12. Freeze peppers for a couple of hours.
13. Preheat oven to 350° and bake peppers until golden and you hear them sizzling. (About 15 minutes.)

