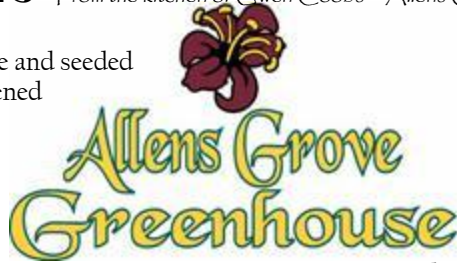


Jalapeno Poppers From the kitchen of Gwen Coobs - Allens Grove Greenhouse

Jalapeno peppers, halved lengthwise and seeded
2 -8 ounce pkgs. cream cheese, softened
2 cups cheddar cheese, shredded
1/8 tsp. onion powder
1/8 tsp. salt
1/8 tsp. granulated garlic



For final preparation: "Chuck wagon Beer Batter Onion Ring Mix" prepared according to instructions.

Place everything but peppers and batter in the bowl of food processor with the knife blade. Process until combined. Fill pepper halves with cheese mixture. Lay filled pepper halves on cookie sheets, do not let halves touch. Freeze until frozen solid. Then you can transfer to Ziploc bags and keep frozen until ready for use.

To cook: In a Dutch oven or other deep pan, heat 3 inches of oil to 350 degrees. Prepare batter. Dip frozen peppers in batter and then place in hot oil and fry until golden brown, turning at least once during cooking. Place peppers on paper towels to drain. Eat while hot. Enjoy!

Note: You can also use Cherry Bomb (don't halve, just remove stem end) or Anaheim Peppers for stuffing.