

Crispy Jalapeno Bites

Looking for an appetizer that's a little different? Try these little bites of spicy jalapeno peppers. I have a bunch on my bush and didn't know what to do with them all, so I experimented and this is what I came up with!



What you need:

- 8 really big jalapeno
- 1 cup whole tortilla chips (the strips kind, not the



Doritos kind)

- 1 cup multigrain chips
- 1 cup crunchy Cheetos
- 2 teaspoons cumin
- 2 teaspoons garlic powder
- 2 egg
- $\frac{1}{4}$ cup water
- oil to fry them in
- Lime Wedges

How to Do it:

First, cut the peppers into disk-shaped slices. I left the seeds, but you can remove them if you want a milder snack.



Put all the remaining ingredients, except the egg and water, into a food processor. Process until it is a finely ground meal.



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Beat the egg and water together. Add about 1/8 of a cup of the cracker meal and mix well. Put the jalapeno into the egg mixture and let set for a few minutes.



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Carefully remove the disks and cover well with the dry meal.



Fry in hot oil until the outside is crispy and light brown.



Serve with lime wedges and ranch or blue cheese on the side.



Makes enough appetizers for about 4-6 people.

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