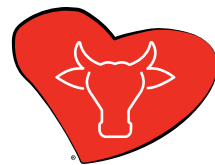


BRISKET STUFFED JALAPEÑOS



WHAT YOU NEED

15 pickled whole jalapeños
7 oz of chopped smoked brisket
2 tbsp your favorite bbq sauce
½ oz chipotle peppers in adobo sauce, chopped
1 tbsp apple cider vinegar
1 tbsp ketchup
3 oz shredded pepper jack cheese
½ cup flour
2 large eggs, beaten
½ cup panko breadcrumbs
½ cup ranch dressing, for serving

Yields 5 servings.

PREPARATION

1. Drain the jalapeños from the juice. Cut the jalapeño in half lengthwise leaving the jalapeño connected at the stem. Leave about ¼" at the stem to ensure the jalapeno stays connected when stuffed.
2. Using a small spoon, scrape out the jalapeño seeds.
3. Place the brisket, BBQ sauce, chipotle peppers, apple cider vinegar, ketchup and pepper jack cheese in a bowl and mix well.
4. Place 1 Tbsp of stuffing inside each jalapeño, keeping the natural shape of the jalapeño.
5. Place the flour, beaten egg and panko breadcrumbs in separate pans.
6. Dredge the stuffed jalapeño in flour, then in the beaten egg, and then into the panko breadcrumbs. Make sure the jalapeño is completely coated with breadcrumbs.
7. Place the stuffed jalapeños in a fryer for 3 – 4 minutes or until the internal temperature reaches 140°F.
8. The jalapeños should be golden brown in color.
9. Serve the brisket stuffed jalapenos with a side of ranch dressing.