

WILD VINES®

FRUTÉZIA®

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Stuffed Jalapeno Peppers

Pairs well with Wild Vines® Raspberry Zinfandel

Serves 4

- 6 Jalapeno peppers
- 2 Eggs, beaten
- 1/2 C Bread crumbs
- 1/2 C Aged sharp cheddar cheese, grated
- 1 lb. Block of cream cheese, softened
- 1C Vegetable oil

Rinse peppers. Slit them lengthwise and remove seeds, but don't remove stems. Cut the softened cream cheese into 12 slices, then press a slice into each half pepper. Add a generous sprinkling of grated cheddar cheese into each half pepper and close. Coat each pepper in egg, then roll in breadcrumbs, holding by the stem. Fry until brown, turning often. Drain on a paper towel and serve these incredible peppers while they're still piping hot.