

PyroDust Pepper Poppers

Appetizers

SERVINGS: 6

INGREDIENTS:

2 Cups PyroDust Beer Batter mixed
1 8oz Package Cream Cheese Soften
1 3oz Package Bacon Bits
2 Tbls PyroDust
12 Medium Jalapeno Peppers

Optional
6 Slices of Deli Style Pepperoni



DIRECTIONS:

Prepare the Jalapenos by cutting the tops off and removing the core and seeds.

Combine the soften Cream Cheese, with the PyroDust, and Bacon Bits. Carefully stuff the Filling into the pepper working the mix to the bottom of the pepper.

Dip the pepper in a thick Beer batter mix, Deep fry at 360 Degrees Fahrenheit, until golden brown.

Optional:

Cut the Deli Style Pepperoni in half. Place some filling on the Pepperoni and roll up and stuff into the pepper cavity, top with more of the filling.

Tips:

Be careful to not let the Pepper poppers stick to each other or the basket.

If you hold the pepper by the ends you will not disturb the batter as much.