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by Mike

Mike's Stuffed Jalapeno Peppers

Ingredients

12 Jalapeno peppers
½ lb ground beef
½ teaspoon salt
½ teaspoon pepper
1 medium-sized onion, minced
1 thumb-sized ginger, minced
6 cloves garlic, minced
3 cups vegetable oil
8 oz. cream cheese, cut into chunks
Spring roll wrapper

Servings

4

Person

Preparation

- 1 Clean the green chili peppers with water. Make a slit and gently remove the seeds.
- 2 In a skillet over medium heat, cook and sauté beef in 1 tablespoon oil until evenly brown. Add onion, garlic, onions, ginger, salt and pepper. Remove from heat and set aside.
- 3 Combine the cheese with the beef mixture and stuff the chili peppers.
- 4 Wrap the chili peppers with spring roll wrapper and set aside.
- 5 In a pan, heat remaining vegetable oil. When the oil is hot enough, deep fry the stuffed chili peppers until the wrapper turns golden brown.
- 6 Serve hot. Enjoy!

Cooks Note

Serves 4
