

Posted on 3 October 2012

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