

Cheesy Jalapeño Bites - The Best Spicy Snack for Game Day

Cheesy Jalapeño Bites - A Spicy, Cheesy Snack You'll Crave Again and Again



OVEN
425°F

TIME
18 min

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INGREDIENTS

- 1 cup Monterey Jack cheese, freshly shredded
- 1 cup pepper Jack cheese, freshly shredded
- 3 medium jalapeños, seeded and finely diced
- 1 teaspoon minced garlic
- 1/2 cup all-purpose flour
- 1/4 teaspoon Kosher salt
- 1/4 teaspoon black pepper
- 2 large eggs, room temperature
- 2 teaspoons water
- 1 cup plain bread crumbs
- 1/2 teaspoon garlic powder
- 1/2 teaspoon cayenne pepper
- Vegetable or canola oil, for frying

DIRECTIONS

1. Mix the : Cheese BaseIn a large bowl, stir together Monterey Jack, pepper Jack, diced jalapeños, and minced garlic.
2. Form the : BallsScoop 1 tablespoon of mixture and roll into a ball. Set on a parchment-lined baking sheet. Repeat.
3. Freeze for 20-30 MinutesThis firms up the bites so they don't fall apart when frying.
4. Prepare : Dredging Stations Plate 1: Mix flour, salt, and pepper.
5. Plate 2: Whisk eggs and water.
6. Plate 3: Combine bread crumbs, garlic powder, and cayenne.
7. Dredge and : CoatRoll each frozen ball in the flour, then egg wash, then bread crumb mix. Press the crumbs in for a solid crust.
8. Heat the : OilIn a skillet, pour in about 1/4 inch of oil and heat to medium.
9. Fry in : BatchesFry each batch 2-3 minutes, turning gently, until golden and crisp. Don't overcrowd the pan.
10. Drain and : ServeTransfer to paper towels. Let cool slightly and enjoy while melty and warm.

SWAPS & NOTES

Bread Crumbs : Panko can sub in for extra crunch.

Baking Option : These are meant to be fried, but if you're determined to bake, brush with oil and bake at 425°F for

15-18 minutes.

Step-by-Step Instructions Mix the Cheese Base In a large bowl, stir together Monterey Jack, pepper Jack, diced jalapeños, and minced garlic.

Form the Balls Scoop 1 tablespoon of mixture and roll into a ball.

TIPS FOR SUCCESS

Shred Your Own Cheese : Pre-shredded doesn't melt the same.

Don't Skip Freezing : It helps the balls keep their shape in hot oil.

Small Batches = Crispy Perfection : Overcrowding lowers oil temp and makes them greasy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheesy-jalapeno-bites-the-best-spicy-snack-for-game-day/>