

Get Your Spicy Fix: Crispy Fried Jalapeño Slices

Get ready for a snack that truly packs a punch! These



OVEN
350°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 8-10 fresh jalapeños, sliced into 1/4-inch rings
- 1/2 cup buttermilk (or milk with 1 teaspoon lemon juice as a substitute)
- 1/2 cup all-purpose flour
- 1/4 cup cornstarch
- 1/2 teaspoon garlic powder
- 1/4 teaspoon paprika

Oil for frying (such as vegetable, canola, or peanut oil)

Swaps and Notes:

Jalapeños: Adjust the number of jalapeños based on how many you want to make. For less heat, remove the seeds and white membranes (pith) from the jalapeño rings before soaking. For more heat, leave some or all of them in!

Buttermilk: Buttermilk adds a tangy flavor and helps tenderize the jalapeños while also creating a good surface for the coating to stick. If you don't have it, combine 1 teaspoon of lemon juice or white vinegar with 1/2 cup of regular milk and let it sit for 5 minutes before using.

Cornstarch: This is a secret weapon for extra crispiness! Don't skip it.

Seasonings: Garlic powder and paprika add savory depth and a hint of color. You could also add a pinch of onion powder or a tiny dash of cayenne for more kick.

Oil for Frying: Choose an oil with a high smoke

point. You'll need enough to allow the jalapeños to float and fry properly.

DIRECTIONS

1. Let's get these crispy, spicy jalapeños frying!
2. Heat the : Oil: In a deep pot, Dutch oven, or electric deep fryer, pour enough vegetable oil (or your preferred frying oil) to reach a depth of 2-3 inches. Heat the oil to 350°F (175°C). Use a kitchen thermometer to monitor the temperature closely. Maintaining this "sweet spot" temperature is crucial for ensuring your jalapeños turn out perfectly crispy and not greasy.
3. Soak : Jalapeños in Buttermilk: In a medium bowl, combine the buttermilk and the sliced jalapeño rings. Toss them gently to ensure each ring is generously coated. Let them soak for a moment, about 5-10 minutes. This buttermilk bath helps to mellow some of the heat and ensures the flour mixture adheres beautifully.
4. Prepare : Crispy Coating: In another shallow bowl, mix together the all-purpose flour, cornstarch, garlic powder, and paprika. Whisk well to ensure all the dry ingredients are evenly distributed. This is where the magic happens for that ultimate crunch!
5. Coat the : Jalapeños: Carefully remove a handful of jalapeño rings from the buttermilk, allowing any excess to drip off. Transfer them directly into the flour mixture. Toss or gently press the jalapeños to make sure they are thoroughly and evenly coated with the seasoned flour mixture.
6. Fry in : Batches: Carefully drop the coated jalapeños into the hot oil. Fry in small batches to avoid overcrowding the pot. Overcrowding will lower the oil temperature and lead to soggy, greasy jalapeños. Fry for about 2-3 minutes, turning them occasionally with

a slotted spoon or tongs, until they turn a beautiful golden brown and achieve that irresistible crispy texture.

7. Drain and : Serve: Once golden and crispy, remove the fried jalapeños from the oil using a slotted spoon. Transfer them to a plate lined with paper towels to drain any excess oil.
8. Enjoy : Immediately: Serve these spicy, crispy delights hot and watch them disappear! They're perfect for sharing (or not)!

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TIPS FOR SUCCESS

Oil Temperature Control: This is the #1 tip for crispy fried foods.

Use a thermometer and adjust heat as needed.

If the oil is too cold, the jalapeños will be greasy.

Too hot, and they'll burn before crisping.

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

Original recipe: <https://chefmaniac.com/get-your-spicy-fix-crispy-fried-jalapeno-slices/>