

## Crispy Jalapeño Cheese Bites: Poppable Perfection

Here's what you'll need to create these crispy, cheesy masterpieces:



**TIME**  
**5-10 min**

**METHOD**  
**Air fryer**

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### INGREDIENTS

to create these crispy, cheesy masterpieces:

For the Cheese Filling: 2 cups pepper jack cheese, shredded 2 cups sharp cheddar cheese, shredded 2 jalapeños, seeds and membranes removed, finely diced, then sautéed until soft:

### DIRECTIONS

1. Steps for the : Recipe
2. Prepare the : Dredging Station:
3. Set up three shallow containers or wide plates for your breading process.
4. First : Container:
5. Place the 1 cup of all-purpose flour.
6. Second : Container:
7. In a bowl, whisk together the 2 large eggs and 1 cup of buttermilk until well combined.
8. Third : Container:
9. In another shallow container, combine the 1½ cups Panko breadcrumbs, 2 teaspoons Slap Ya Mama seasoning, 2 teaspoons garlic powder, 1 teaspoon paprika, ½ teaspoon black pepper, and ¼ teaspoon red pepper flakes. Mix these ingredients thoroughly to ensure the seasoning is evenly distributed.
10. Prepare and : Shape the Cheese Filling:
11. Sauté Jalapeños:
12. Dice the deseeded and membrane-removed jalapeños very finely. In a small skillet, heat a tiny bit of oil (about 1 teaspoon) over medium heat. Add the diced jalapeños and sauté for 3-5 minutes until they are soft and slightly translucent. Let them cool completely.
13. Mix : Cheese:
14. In a large mixing bowl, combine the shredded pepper jack cheese, shredded sharp cheddar cheese, and the cooled, sautéed jalapeños. Mix well to distribute the jalapeños evenly throughout the cheese.
15. Roll : Cheese Balls:

16. Take small portions of the cheese mixture (about 1 tablespoon each) and roll them tightly into bite-sized balls. The size should be roughly 1 inch in diameter. Place the rolled cheese balls on a baking sheet lined with parchment paper or a silicone mat.
17. Flash : Freeze the Cheese Balls:
18. Place the baking sheet with the cheese balls into the freezer for 30-45 minutes. This crucial step firms up the cheese balls, preventing them from melting too quickly and making them much easier to handle during the dredging and frying process.
19. Heat the : Frying Oil:
20. In a large, sturdy frying pan or skillet (or a Dutch oven for deeper frying), pour in 1-2 cups of vegetable oil (enough to create about 1-2 inches of oil depth).
21. Heat the oil over medium-high heat until it reaches approximately 350°F (175°C). If you don't have a thermometer, you can test by dropping a tiny pinch of Panko into the oil; it should sizzle immediately but not burn. The oil should be hot but not smoking.
22. Dredge the : Cheese Balls:
23. Remove the firm cheese balls from the freezer.
24. Working one at a time, roll each cheese ball thoroughly in the flour, shaking off any excess.
25. Next, dip the flour-coated ball into the egg and buttermilk mixture, allowing any excess to drip off.

## SWAPS & NOTES

**Cheese:** Feel free to experiment with other meltable cheeses. Monterey Jack, Colby Jack, or even a smoked Gouda could be interesting additions.

For less heat, reduce the pepper jack and increase cheddar, or use a mild Monterey Jack.

**Jalapeños:** Sautéing the jalapeños mellows their heat and adds a deeper flavor.

## TIPS FOR SUCCESS

**Prep All First:** Having your dredging station and cheese balls ready before you start frying is key for a smooth process.

**Don't Skip Flash Freezing:** This step is crucial!

It keeps the cheese firm and prevents it from melting out of the breading too quickly in the hot oil.

**Oil Temperature:** Maintaining the correct oil temperature is vital.

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

Original recipe: <https://chefmaniac.com/crispy-jalapeno-cheese-bites-poppable-perfection/>