

Fried Banana Peppers Recipe: A Tangy and Crispy Appetizer

There are several reasons why this fried banana peppers recipe stands out from the rest:



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15 min

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INGREDIENTS

- 8-10 fresh banana peppers
- 1 cup all-purpose flour
- 1 cup cornmeal
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 cup buttermilk (or regular milk with a splash of vinegar)
- Vegetable oil for frying

DIRECTIONS

- 1.** Prepare the : Peppers: Start by washing the banana peppers thoroughly. Cut off the tops and remove the seeds if you prefer a milder flavor. I like to leave some seeds for an extra kick!
- 2.** Make the : Batter: In a mixing bowl, combine the flour, cornmeal, garlic powder, paprika, salt, and black pepper. This blend creates a flavorful coating that enhances the peppers' taste.
- 3.** Dip the : Peppers: Pour the buttermilk into a separate bowl. Dip each pepper into the buttermilk, allowing any excess to drip off, then coat it in the flour mixture. Make sure each pepper is evenly covered for the best crunch.
- 4.** Heat the : Oil: In a large skillet, heat about an inch of vegetable oil over medium-high heat. To test if the oil is ready, drop a small amount of batter into the oil; if it sizzles, you're good to go!
- 5.** Fry the : Peppers: Carefully place the coated peppers into the hot oil, frying them in batches to avoid overcrowding. Fry for about 3-4 minutes on each side or until golden brown. Use a slotted spoon to remove them and place them on paper towels to drain excess oil.

TIPS FOR SUCCESS

Experiment with Spices: Feel free to add your favorite spices to the flour mixture, such as cayenne pepper for heat or Italian seasoning for a herby flavor.

Try Different Dips: Serve these fried banana peppers with ranch dressing, spicy aioli, or a tangy marinara sauce for dipping.

Make it a Meal: Add fried banana peppers to sandwiches or burgers for an extra layer of flavor and crunch.

Use a Deep Fryer: If you have one, a deep fryer can help achieve an even crispier texture and make the frying process easier.

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