

These Homemade Texas-Style Rattlesnake Bites Bring the Heat and the Hype

Why These Rattlesnake Bites Are Always a Hit



OVEN
375°F

TIME
20 mins

TEMP
165°F

METHOD
Slow cooker

INGREDIENTS

You'll Need (Makes about 12 servings | Prep Time: 20 mins | Cook Time: 20 mins)

For the Coating: ½ cup all-purpose flour 2 large eggs, beaten 1 cup breadcrumbs (regular or panko for extra crunch) Vegetable oil, for frying How I Make These (:

DIRECTIONS

1. Step-by-: Step)
2. Preheat the : Oven and Prep a Baking Sheet
3. I preheat the oven to 375°F and line a baking sheet with parchment paper. Even though they're fried first, baking helps finish cooking them through and keeps them warm and melty.
4. Mix the : Filling
5. In a large bowl, I combine the ground meat, both cheeses, jalapeños, green onions, and seasonings. I mix it by hand or with a spatula until everything is evenly distributed. The mixture should be soft but hold its shape-kind of like a meatball mix.
6. If it's too sticky to handle, I chill it in the fridge for 10 minutes before shaping.
7. Shape into : Balls
8. I form the mixture into small balls, about the size of a golf ball. You'll get around 20-24 bites depending on size.
9. Bread : Each Bite
10. I set up a classic breading station with three shallow bowls: one with flour, one with beaten eggs, and one with breadcrumbs. Each ball goes through the flour, then the egg, then gets rolled in breadcrumbs.
11. Double-coating tip:
12. For extra crunch, you can dip back into egg and breadcrumbs a second time.
13. Fry : Until Golden
14. In a large skillet, I heat about an inch of vegetable oil over medium heat. Once the oil's hot (I test with a breadcrumb-it should sizzle), I fry the bites in

batches, turning them gently to brown all sides. It takes about 3-4 minutes per batch.

15. I transfer them to a paper towel-lined plate to drain briefly before moving them to the baking sheet.
16. Bake to : Finish
17. Into the preheated oven they go for 10-15 minutes. This step ensures the meat is fully cooked and the inside gets gooey and hot. I check to make sure the internal temp hits 165°F.
18. Serve : Hot with Sauce
19. Once they're done, I serve them immediately with dipping sauces. My favorites?
20. Ranch dressing
21. Spicy aioli (mayo + hot sauce + garlic)
22. Chipotle-lime dip
23. Cool cucumber yogurt dip to balance the heat
24. How I : Serve Them (And What With)
25. These bites are great solo, but they're also fantastic as part of a spread:

SWAPS & NOTES

that keep people coming back for more: Bold flavor : Pepper jack cheese, jalapeños, and smoked paprika give every bite heat and depth.

Creamy inside, crunchy outside : The combo of cream cheese and shredded cheese makes the center super melty.

Crispy fried perfection : The breadcrumb coating seals in the flavor and gives you that satisfying crunch.

Easy to prep and freeze : You can make them ahead, freeze them before frying, and cook from frozen when you need a last-minute appetizer.

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

Original recipe: <https://chefmaniac.com/these-homemade-texas-style-rattlesnake-bites-bring-the-heat-and-the-hype/>