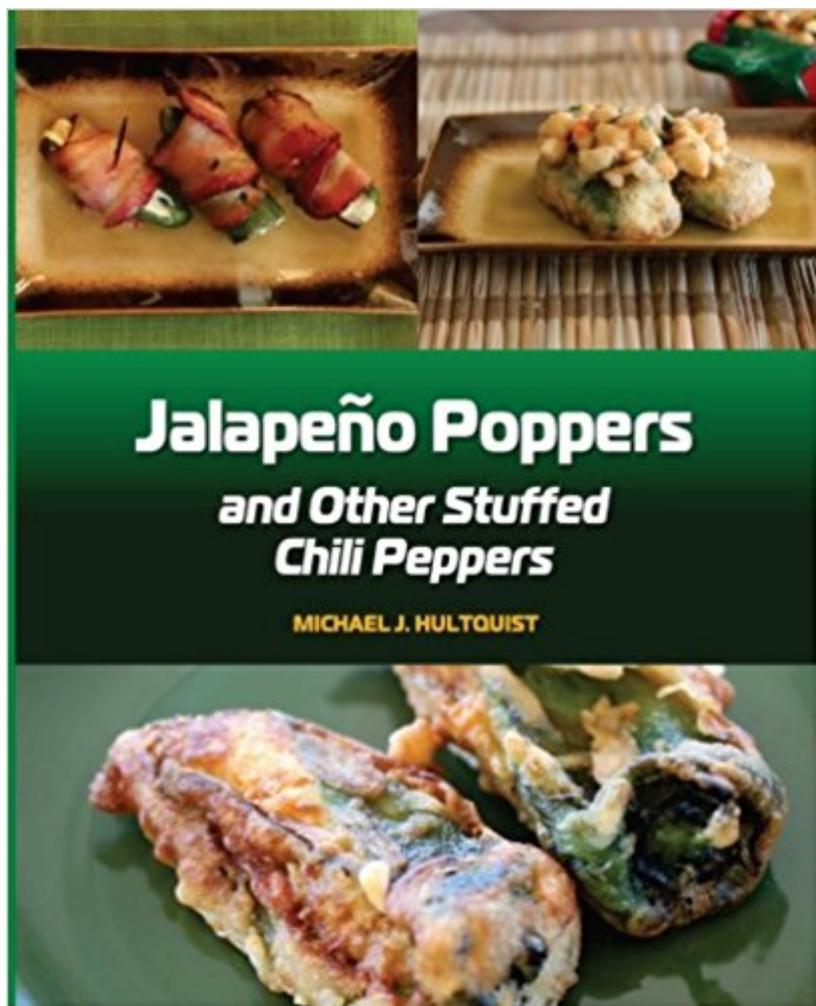


The book was found

Jalapeno Poppers: And Other Stuffed Chili Peppers



Synopsis

Everybody loves jalapeno poppers and stuffed peppers. You'll find them in restaurants, at parties and special gatherings, office meetings, fast food joints, frozen food sections in the grocery store, just about everywhere. Why? Because jalapeno poppers and stuffed chili peppers are delicious! They are the perfect spicy food. We love them so much that we have dedicated an entire book specifically to these delectable treats. This collection includes 100+ spicy food recipes, from jalapeno poppers to armadillo eggs to stuffed chili peppers galore, along with plenty of creative ideas to help you create new dishes. Whether you are seasoned chilihead or just getting started, this collection will work as a jumping off point for creative cooking with chili peppers. Perfect for the home cook who wants more spice in life. We hope you enjoy our collection jalapeno poppers and stuffed pepper recipes and more. With this book, you're sure to be the hit of the next party. Watch your popularity grow. Throw away all those old books telling you how to win friends and win people over. This book will help you with all of that. Just bring the poppers! What's Inside?

An Introduction to Our Collection

- What is a Jalapeño Popper?
- Cooking and Preparation
- Roasting and Peeling Peppers
- Cleaning and Coring
- Stuffing
- Batters and Breading
- Cooking Options
- Sauce Ideas
- Jalapeño Popper Recipes
- Armadillo Egg Recipes
- Stuffed Chili Pepper Recipes
- Variations on Breading and Batters
- Thank You

Book Information

Paperback: 160 pages

Publisher: Quist Interactive, Inc. (February 2, 2012)

Language: English

ISBN-10: 0615590926

ISBN-13: 978-0615590929

Product Dimensions: 7.5 x 0.4 x 9.2 inches

Shipping Weight: 10.6 ounces (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 53 customer reviews

Best Sellers Rank: #301,835 in Books (See Top 100 in Books) #209 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments

Customer Reviews

Mike Hultquist runs the popular food and chili pepper blog, Chili Pepper Madness, with his wife, Patty. He is a lover of all things chili pepper, from the mildest of the mild to the hottest of the

superhots. Visit their site at www.chilipeppermadness.com. Mike is also a novelist and produced screenwriter.

This is the book to have if you love stuffed peppers!! We always have a big garden and lots of peppers. We dry some and grind them in a blender into a pepper powder that we use in stews and on our food. This book has many wonderful recipes that we used to make stuffed peppers. I think my favorite is the bacon sausage and cheese stuffed jalapeno poppers. This summer I want to try the jalapeno happiness dessert.

Some great recipes but only gave it 3 stars because here in no index, or list of recipes anywhere.. I don't know why there are numbered pages. You literally have to look at every page and dog-ear to mark favorite recipes.

I get a lot of cookbooks that I collect recipes out of and if I get 5 or more that I really want to try then that's a good book. When this book arrived and I looked through it and I decided that the only thing I could do with it is to write a post it note for the cover that I didn't copy a single recipe. I added that the whole book is a keeper. If you in any way like stuffed peppers then you have to have the best book on them I've ever seen. Do not hesitate, get this book....Tim

this book has the best recipes, with making a lot of these recipes, and taking them to gatherings, barbeques, I have people asking me where I got the recipes!! just fantastic, and a lot of fun!

The book was everything I needed, great recipes, easy to follow and the ones I've already made were yum, yum, yum

Good recipes!

This is a great little book. It is filled with a ton of different receipts.

It had a lot of fun recipes. The names for some of these cracked me up.***** a little disappointed that there were NO PICTURES at all***** I just assumed it would have. but overall a fun book to have.

[Download to continue reading...](#)

Jalapeno Poppers: and Other Stuffed Chili Peppers How to Grow Tomatoes, Peppers, and Eggplant: Planting and Growing Organic Heirloom Tomatoes, Sweet Bell Peppers, Chili Peppers, and Gourmet Eggplant The Ultimate Chili Cookbook - Chili Recipes for Year Round Deliciousness: Learn How to Make Chili to Die For The Everything Dutch Oven Cookbook: Includes Overnight French Toast, Roasted Vegetable Lasagna, Chili with Cheesy Jalapeno Corn Bread, Char Siu Pork ... Caramel Apple Crumble...and Hundreds More! Red Hot Chili Peppers - Greatest Hits Songbook: Bass Recorded Versions (Music) Red Hot Chili Peppers - Drum Play-Along Volume 31 Book/CD Red Hot Chili Peppers - Greatest Hits: Bass Recorded Versions (Music) Our Cuisinart 3-in-1 Burger Press Cookbook: 99 Stuffed Recipes for Your Non Stick Hamburger Patty Maker (Burgers, Stuffed Burgers & Sliders for Your Entertainment!) (Volume 1) Our Grillaholics Stuffed Burger Press Recipe Book: 99 Amazing Recipes for Your Grilling BBQ Hamburger Patty Maker (Discover & Taste New Enormous, ... Stuffed Burgers Every Time!) (Volume 1) A True Collection of Chili Recipes for Your Soul: The Best Chili Cookbook Chili Recipes: Delicious Chili Recipes You Can Make With Your Slow Cooker Or Dutch Oven Hola! Jalapeno (World Snacks) (Spanish and English Edition) Jalapeno Iced Cinnamon Rolls Never Have Your Dog Stuffed: And Other Things I've Learned Manhattan Chili Co Southwest-American Cookbook: A Spicy Pot of Chiles, Fixins', and Other Regional Favorites Mountain Man Chili and Other Dutch Oven Camping Recipes for Your Cast-Iron Dutch Oven Caroline's No Nightshade Kitchen: Arthritis Diet - Living without tomatoes, peppers, potatoes, and eggplant! Five Little Peppers and How They Grew (Dover Children's Classics) 50 Hot Sauce Recipes: Easy hot sauce recipes you can make at home from scratch with fresh or dried peppers (Eddy Matsumoto Best Sellers) 50 Hot Sauce Recipes: Easy hot sauce recipes you can make at home from scratch with fresh or dried peppers

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)