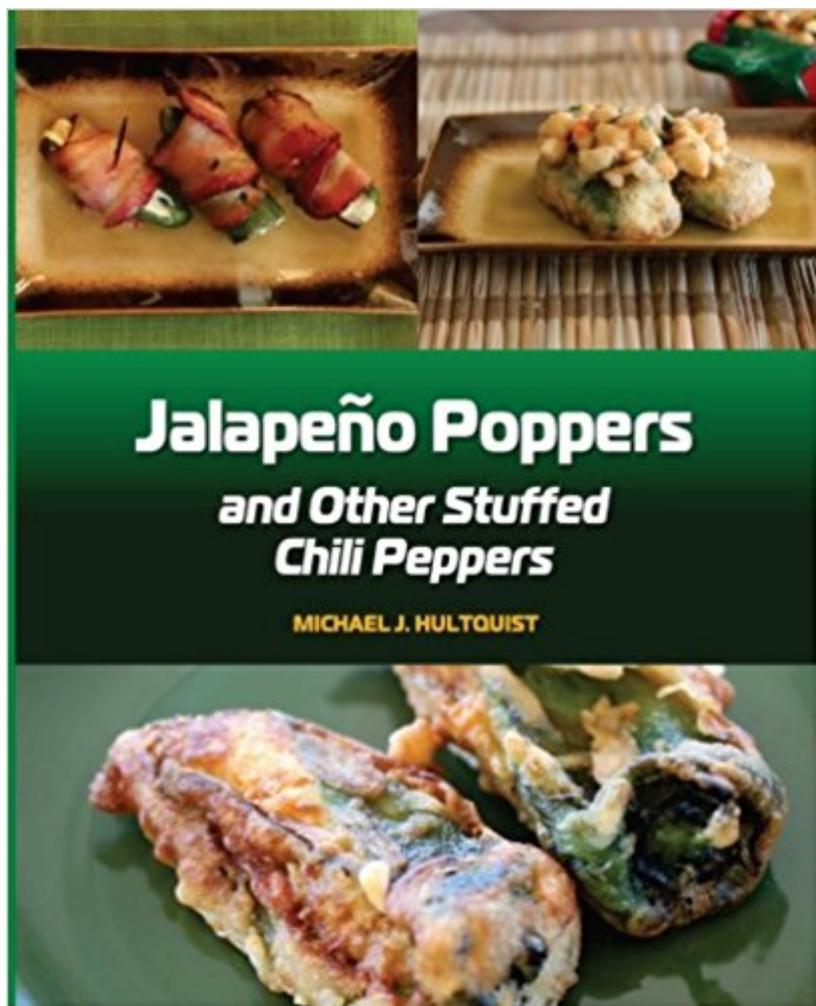


The book was found

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

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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.

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