

# CopyCat Texas Roadhouse Rattlesnake Bites

## Ingredients

2 1/2 cups Monterey Jack Cheese, shredded  
1 cup chopped fresh Jalapenos  
1 cup chopped pickled Jalapenos  
1 cup chopped Red or Green Bell Peppers  
1/2 cup Buttermilk or regular Milk  
1 1/2 cup Bread Crumbs, seasoned or unseasoned  
1 1/2 cups Buttermilk  
Vegetable Oil

## Directions

In a shallow bowl, mix well cheese, jalapenos, bell peppers and 1/2 cup buttermilk.

Roll into a firm "golf ball-sized" balls.

Place bites in covered bowl and let set for 30 to 45 minutes in the freezer.

Take the balls out of the freezer and dip in buttermilk, then roll around in breadcrumbs. You can do this early and place them in the freezer until you are ready to fry them.

Deep fry in hot oil until golden brown.

Serve immediately with your favorite dipping sauce.