

CopyCat TGI Fridays Fire Bites

Ingredients

1 can (26 ounce size) sliced jalapeno peppers (not the pickled kind)
2 2/3 cups cracker crumbs
2 cups all-purpose flour
2 eggs
1/2 cup water
vegetable oil

Directions

Drain the jalapenos well, spread out on paper towels, and set aside.

Combine the cracker crumbs and flour in a shallow bowl. Mix well to combine.

In another bowl, beat the eggs with the water until frothy.

Heat oil as needed in a deep pan or deep fryer to 375 degrees F.

Dip the jalapeno slices first in the egg mixture and then in the crumb mixture. Shake off any excess crumbs and then place in the hot oil. Do not crowd the jalapenos in the oil, work in batches as needed.

Cook the jalapenos until golden brown then remove with a slotted spoon to paper toweling to drain.

Serve the jalapeno fire bites hot with your favorite dipping sauce (ranch dip is delicious!) or like TGI Friday's does with warm queso.