

Betty's Charming Armadillo Eggs Recipe



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In this video, Betty demonstrates how to make some spicy and showy Armadillo Eggs. These are hollowed out jalapeno peppers filled with sausage and a blend of Monterey Jack and Cheddar cheese. They are dipped in seasoned coating mix and baked to make a great appetizer.

Ingredients (for 12 half-eggs):

6 jalapeno peppers, washed and dried with paper towel
1/4 to 1/3 pound ground pork sausage
1/4 to 1/2 cup finely shredded Monterey Jack cheese
12 small cubes sharp Cheddar cheese (about 3/8-inch on a side)
1/2 package (5.5-oz.) seasoned coating mix for pork
cooking oil spray

Cut off stem end of jalapenos. Then, cut in half lengthwise. Remove the pulp and seeds and discard. Mix 1/2 cup Monterey Jack cheese together with the ground pork sausage. Place about 1/12 of the sausage mixture into each pepper half. Dip stuffed sides of peppers in coating mix. Place, stuffed sides up, in an ovenproof baking dish that has been sprayed with cooking oil. Bake at 350 degrees for 25 minutes. Arrange on a serving platter, and serve with taco sauce, salsa, guacamole, pico de gallo, or any favorite spread or dip. These are great for casual parties or while watching sports events--or just as an afternoon snack! Enjoy!!! --Betty :)