

White Cheddar Jalapeno Popper

- 1 packet **White Cheddar Jalapeno Dip Mix** dry)
- 1 pkg. egg roll wrappers
- 1 jar jalapeno slices
- 1 cup vegetable oil
- 2 cups shredded Pepper Jack cheese

Preheat an electric skillet or, or deep fryer with vegetable oil. Place your wrappers on a clean surface so that the points are up and down and left to right (should appear as a diamond, not a square). Place one heaping tablespoon of prepared **White Cheddar Jalapeno Dip** on wrap. Add one sliced jalapeno and tablespoon of Pepper Jack cheese. Wrap your rolls. Take the bottom point of your wrap and fold it over the top of the filling. Fold the sides in towards the middle and roll the filling towards the top point of the wrapper. Fill a small dish with luke-warm water. Dip your finger into the water and use this as glue to seal the top point of your wrap and any openings where you feel the wrap needs to be glued together. This prevents the egg roll from unwrapping while drying. Place wraps in the oil and fry until golden brown color, approx.. 2 minutes per side if using electric skillet or frying pan. Once finished cooking remove from heat and place on a paper towel lines serving



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