FRIED BANANA PEPPERS

INGREDIENTS

2 sleeves saltine crackers (about 70)

All-purpose flour

4 eggs

½ cup beer

½ cup milk

2 (24 oz) jars pickled banana peppers (6 per jar)

METHOD

1. Crush the saltines very fine in a food processor and put in a bowl. Put flour in a second bowl; whisk the eggs, beer, and milk in a third.
2. Heat deep-fryer oil to 450°F — enough for the peppers to float.
3. Slice the peppers and remove the seeds. Dip in egg wash, roll in flour, dip in egg wash again, then roll in the cracker crumbs.
4. Fry about 5 minutes, until browned; drain on paper towels.

Makes about 12 peppers

AT THE TABLE A Crisp White

winestore-online.com | Enjoy responsibly. 21 and over.