

Fresh From the Kitchen

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Cheddar, Sun-Dried Tomato, and Chorizo Poppers in Tortilla Crust

These spicy poppers are full of the deep, rich flavors of the sun-dried tomatoes, Cheddar, and Mexican chorizo. The crunchy breading of the fried, ground corn tortillas provides great texture and a balancing flavor to the rich filling and spicy chile. Mexican chorizo can be made with ground beef, pork, or a combination of both. It can always be found in Mexican *carnacerias* (meat markets) and is now found in supermarkets as well.

Makes 8 poppers.

3 ounces sharp Cheddar, coarsely grated
1 ounce oil-packed sun-dried tomatoes, finely chopped
4 ounces medium spicy Mexican chorizo, cooked and crumbled
8 jalapeños, peeled, seeded, and prepared for stuffing
2 eggs
2 tablespoons milk
4 ounces corn tortillas, fried, cooled, and coarsely ground
Oil for frying

Combine the Cheddar, sun-dried tomatoes, and chorizo, and pack tightly together into cylinder shapes that can slip into the jalapeños. Stuff the jalapenos with the cheese mixture.

Beat the eggs and milk together. Dip the jalapeños in the egg mixture, then into the ground tortillas.

Pour 3 to 4 inches of oil into a large, heavy skillet and heat to 375° F. Submerge the chiles completely in the oil and fry for about 3 minutes, until the tortillas are golden and the filling is hot.