

Bottlecaps

from the kitchen
of Jeff Clark

Ingredients:

- Large jar of sliced jalapenos (hot or mild)
- Flour • Salt • Oil

Pro Tip: Too much flour is better than not enough!



Instructions:

- Drain the jalapenos and add them to a large zip-top bag, filled part way with flour.
 - Let sit for at least an hour and shake every 15 minutes to keep them from sticking together.
 - Add jalapenos to flour and shake. Make sure you try to separate the slices as much as possible.
 - Heat a couple inches of oil to about 350 degrees.
 - Empty bag into strainer and sift out extra flour.
- ✓ Fry slices until browned and crisp (*don't crowd them*).
- ✓ Drain on paper towels and sprinkle with salt.