



# WINE + APPS!

## WORLD CLASS WATCH PARTY



*Wine Appetizers Celebrating Each 2026 Host Country*  
**JALAPEÑO POPPERS**

WILLAMETTE VALLEY  
VINEYARDS

## Jalapeño Poppers

### INGREDIENTS

|             |  |
|-------------|--|
| 16          | <i>jalapeños – large</i>                       |
| 6 oz.       | <i>cream cheese</i>                            |
| (1) 5.3 oz. | <i>boursin cheese – garlic and fine herbs</i>  |
| 12 oz.      | <i>colby jack cheese – farm-style shredded</i> |
| ½ cup       | <i>bacon – cooked, crumbled small</i>          |
| 2 cups      | <i>buttermilk</i>                              |
| 1 cup       | <i>all purpose flour</i>                       |
| 2-3 cups    | <i>panko</i>                                   |
| 1 Tbsp.     | <i>kosher salt</i>                             |
| 1½ tsp.     | <i>black pepper – ground</i>                   |
| 1½ tsp.     | <i>granulated garlic</i>                       |
| 1 quart     | <i>canola oil</i>                              |
| 2 cups      | <i>chipotle ranch dressing</i>                 |

### METHOD

Slice the jalapeños in half lengthwise, leaving the stem on each half. Scoop just below the core to remove all the seeds, but leave the stem attached. Set halved jalapeños aside on a cooking tray.

In a small bowl, mix the bacon and the cheeses together, breaking up the Colby Jack. Stuff jalapeños with the cheese mixture. You want them to be a little rounded on top, so it is approximately ¾ oz weight in each half. Set the stuffed jalapeños back onto the cooking tray.

To make the breading station, you will need three bowls: two smaller bowls for the buttermilk and flour, and a wider bowl for the panko. Add the salt, pepper and granulated garlic to the buttermilk and mix well.

Roll all stuffed jalapeños in the flour, then shake off any excess and place back on the cooking tray.

Using one hand for dry and the other for wet, dip one popper at a time in the buttermilk, lay it in the panko, and with the other hand, coat with panko. Place the popper on the cooking tray and repeat with the other stuffed jalapeños.

Save the buttermilk, flour and panko for the second breading. Set poppers aside for 15 minutes for the breading to cure.

Repeat the breading process (each popper will be double-breaded). Roll all poppers in the flour, shake off any excess. Then, using one hand for dry and the other for wet, dip each popper one at a time in the buttermilk, lay it in the panko, and use the other hand to coat with the panko.

*Recipe continues on next page*



### CHEF DJ'S PAIRING RECOMMENDATIONS

Pinot Gris

White Pinot Noir

Dijon Clone Chardonnay

Recipe by Wine & Culinary Director DJ MacIntyre | Yield: 32 poppers

WILLAMETTE VALLEY  
VINEYARDS

## Jalapeño Poppers

### METHOD (CONTINUED)

When the poppers have all been breaded twice, you can either store them refrigerated in Tupperware, sprinkled with a bit of panko, for 2-3 days, or move on to the next steps.

In a Dutch oven or large cast iron pan, heat canola oil to 350° F, measuring with a thermometer. When temperature is achieved, gently place 5-6 jalapeño poppers into the oil. Using a slotted spoon or metal spider skimmer, turn them in the oil to create an even golden brown crust.

Remove them from the oil and place on a cooking tray lined with paper towels to help remove any excess oil. Repeat until all the poppers are fried.

Arrange all the peppers on a party tray and serve with the chipotle ranch dipping sauce. Serve warm.

*Note: You can easily fry them ahead of time and re-warm them in an air fryer or toaster oven later.*