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Armadillo Eggs

SUBMITTED BY: Jennifer

"A great side dish or appetizer with a little kick. I got this recipe from my mother."



RECIPE RATING:
★★★★★

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PREP TIME **30 Min**
COOK TIME **25 Min**
READY IN **55 Min**

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Servings
US METRIC

INGREDIENTS ([Nutrition](#))

- 24 jalapeno peppers
- 1 pound sausage
- 2 cups all-purpose baking mix
- 1 (16 ounce) package Cheddar cheese, shredded
- 1 tablespoon crushed red pepper flakes
- 1 tablespoon garlic salt
- 1 (16 ounce) package Monterey Jack cheese, cubed

DIRECTIONS

1. Preheat oven to 325 degrees F (165 degrees C). Lightly grease a

- medium baking sheet.
- 2. Cut a slit in each jalapeno pepper. Remove and discard seeds and pulp.
- 3. In a medium bowl, mix sausage, baking mix, Cheddar cheese, crushed red pepper, and garlic salt.
- 4. Stuff jalapenos with the Monterey Jack cheese cubes. Shape sausage mixture around the jalapenos to form balls.
- 5. Arrange jalapeno balls on the prepared baking sheet. Bake 25 minutes in the preheated oven, until lightly browned.

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Nutritional Information

Armadillo Eggs

Servings Per Recipe: 12

Amount Per Serving

Calories: 540

Total Fat: 42.3g

Cholesterol: 98mg

Sodium: 1390mg

Total Carbs: 15.7g

Dietary Fiber: 1.4g

Protein: 24.8g

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Full Review

★★★★★

STREEVES1
Jan. 25, 2004

This is a very time consuming and tedious recipe, but as with many other things in life, the finished product is worth the wait! I have made these several times exactly as the recipe states. Next time, I may follow another viewers advice and cut the peppers in half. That should cut down on the pepper prep time. These armadillo eggs are a family favorite.

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