

Fried Creole Stuffed Banana Peppers

2 qt frying oil
6 banana peppers
1 batch creole filling
2 cups buttermilk or egg wash
1 sleeve saltine crackers, crumbled
1/2 cup flour

Heat frying oil to 350° F.

Slice banana peppers in half lengthwise, scoop out seeds and stuff each half with filling. Place buttermilk or egg wash in a square baking dish. Combine crackers and flour in a second baking dish. Place a cooling rack in a tray.

One at a time, dip the banana pepper in the buttermilk or egg wash then roll in the crackers to coat thoroughly. Place on the rack. Repeat with remaining peppers.

Fry in small batches until crispy and heated all the way through, about 4 minutes. Serve as is or with hot marinara sauce.

Creole Filling

1 cup jasmine rice
2 cups chicken stock
1 T butter
1/4 cup green onions, sliced
1 tsp fresh thyme, minced
2 garlic cloves, minced
1 roasted red pepper, minced
1/2 cup diced canned tomato, drained
1 1/2 cups parmesan, finely grated
1/2 tsp paprika
1/4 tsp cayenne pepper
1/4 tsp oregano
salt and pepper to taste

Combine rice, chicken stock and butter in a small sauce pan. Add a pinch of salt, bring to a boil, then reduce to simmer until all stock is gone and rice is cooked, about 15 minutes. Add green onions, thyme, garlic, roasted red pepper, tomato, parmesan and spices. Mix thoroughly, and season with salt and pepper.

Recipe by Garden Chef Julia LeRoy



ATLANTA BOTANICAL GARDEN