

# Hot Momma Bottlecaps

## HOT MOMMA BOTTLECAPS

### INGREDIENTS

- 1 16oz Jar Sliced Jalapeños
- $\frac{1}{4}$  Cup Jalapeño Juice from jar
- $\frac{1}{2}$  Cup Sour Cream
- $\frac{1}{4}$  Cup Ranch Dressing
- 1 tsp Lime Zest
- 1 Tbsp Fresh Lime Juice
- $\frac{1}{2}$  Cup AP Flour
- 2 tsp Hot Momma Seasoning, mild or fiery
- $\frac{1}{3}$  Cup Water
- 2 Tbsp Cornstarch
- Oil for frying

### DIRECTIONS

Drain jalapeños and dry on paper towels. Stir together sour cream, ranch dressing, lime zest, and lime juice in a small bowl and set aside for dipping. Whisk together flour and HMS in a shallow bowl. Whisk water and jalapeño juice in flour until smooth. Place cornstarch in a shallow bowl. Toss jalapeño slices into cornstarch a little at a time. Toss to coat and shake off any excess. Coat jalapeño slices in batter and allow excess to drip. Heat oil to 375\* and fry jalapeños, several at a time for 1-2 minutes. Use slotted spoon and transfer to paper towels. Serve with dip. Ac-salsa-rize!