

CRISPY JALAPEÑO CHICHARRÓN

Slow-fried jalapeño rings with golden garlic—crisp, salty, and pork-free.



YIELD About 1 cup

PREP 10 min

FRY 25–40 min

OIL 275–300°F

INGREDIENTS

JALAPEÑOS

- 10 medium jalapeños
- 1/2 cup neutral oil or mild olive oil

GARLIC + SEASONING

- 2 garlic cloves, thinly sliced
- 1/2 tsp kosher salt, plus more to taste

EQUIPMENT

- 10-inch heavy skillet with high sides
- Slotted spoon or spider
- Paper-towel-lined sheet pan

SERVING IDEAS

- Pile onto tacos, burgers, eggs, or beans
- Scatter over guacamole or chopped salad
- Serve warm or fully cooled for maximum crunch

METHOD

1 PROTECT + PREP

Wear food-safe gloves and ventilate the kitchen. Wash the jalapeños, dry them completely, remove stems, and slice crosswise into even 1/4-inch rings. Keep the seeds for more heat or shake out some for a milder batch. Moisture makes hot oil splatter.

2 WARM THE OIL

Pour the oil into a heavy, high-sided 10-inch skillet. Warm over medium-low heat to 275–300°F. The oil should shimmer and bubble steadily around a test ring, but never smoke. Keep the pan handle turned inward and do not leave the oil unattended.

3 SLOW-FRY

Carefully add the completely dry jalapeño rings. Fry at a steady gentle bubble, stirring every 2–3 minutes, until shrunken, wrinkled, deep olive-green, and beginning to brown, about 20–35 minutes. Lower the heat if they darken quickly.

4 ADD THE GARLIC

As soon as the jalapeños begin to brown, add the sliced garlic. Fry 2–4 minutes more, stirring often, until the garlic is golden and the jalapeños are crisp and mahogany at the edges. Remove them before either ingredient turns black; garlic becomes bitter fast.

5 DRAIN + COOL

Lift the jalapeños and garlic to the lined pan, spread into one layer, and salt while hot. Cool 5–10 minutes; they crisp further as steam escapes. Serve as a snack or over tacos, burgers, eggs, beans, guacamole, or salads.

HOT-OIL + STORAGE RULES

- Dry the peppers completely, add them carefully, and keep children and pets away from the stove.
- Fresh chiles vary in heat. Wear gloves, avoid touching your face, and ventilate the room.
- Cut even 1/4-inch rings so the batch browns at the same rate instead of mixing raw and burnt pieces.
- If the rings are tightly packed, fry in two batches; crowding traps steam and slows crisping.
- Use color, texture, and bubbling—not the clock alone. Pull deep olive/mahogany rings before they blacken.
- Do not keep the garlic-chile oil at room temperature. Refrigerate at 40°F or below and discard after 4 days, or freeze.
- Keep the skillet handle turned inward and never move or leave a pan of hot oil unattended.
- Refrigerate drained leftovers within 2 hours for up to 3 days; re-crisp at 325°F for 5–8 minutes.

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Chef Gaby Cervello — jalapeño-style chile chicharrón · youtu.be/kA53abTgqIU