

# Monte Cristo Poppers

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These poppers have everything I love about the Monte Cristo sandwich...the crusty bread, powdered sugar, raspberry preserves, ham, turkey, and melted cheese, but they are bite size and perfect to serve as an hors d'oeuvre or on a buffet.

## Ingredients:

- 1 package of Pillsbury Grands Flaky Layers Biscuits (8 count)
- 1/2 pound of thinly sliced or shredded cooked ham
- 1/2 pound of thinly sliced or shredded cooked turkey
- 1/2 pound of thinly sliced or grated Swiss cheese

The amounts of sliced meats & cheese are approximate; structure the amounts to fit your taste!

- Panko breadcrumbs
- Powdered Sugar
- Raspberry Preserves
- Oil for frying



## Directions:

The person at the deli counter is happy to thinly slice my cheese and shred my cold cuts to make them easier to stuff into the dough. This recipe will make 32 poppers. Cut each biscuit into 4 pieces. Using your hand or a rolling pin flatten out each piece into a small circle. Onto each disc of dough place a small amount of turkey, ham and Swiss cheese. Pinch together the dough to close and roll into a ball. Repeat for all 32 discs. Roll each popper in Panko breadcrumbs.

Add enough oil to a heavy bottom small pot to be 2 inches deep. I don't like to waste a lot of oil on deep frying and do not reuse the oil, so I typically use a small saucepan and can only fry 2 or 3 poppers at a time. It takes a little longer but I don't use a lot of oil. Heat the oil to 350 degrees and add the poppers, in batches, and fry until they are golden brown all over. It will only take a few minutes.

Remove poppers from the oil and place on plates lined with slightly crunched aluminum foil. I like to use aluminum foil as it creates small creases where the oil can drain. Sprinkle with powdered sugar while they are still warm. Serve warm with raspberry preserves for dipping. Enjoy!