



Noreen's Kitchen

Fried Mozzarella Sticks

Ingredients

12 pieces of Mozzarella string cheese
1 cup all purpose flour
2 eggs, lightly beaten
1/4 cup water

2 cups dry Italian style bread crumbs
Oil for deep frying
Marinara Sauce for dipping

Step by Step Instructions

Heat oil in a large pot or deep fat fryer to 325 degrees.

Beat eggs and water in a shallow dish and set aside.

Place flour and bread crumb in separate shallow dishes and set aside.

Prepare a breading station in this order: Flour, eggs, bread crumbs.

Unwrap the string cheese and cut each piece half.

Roll the cheese sticks first in the flour then in the egg, making sure to coat completely then roll in the bread crumbs.

Return the cheese stick to the egg mixture than back into the bread crumbs, essentially double dipping the stick to make a thick coating.

Continue until all the cheese pieces are coated.

Place the breaded cheese sticks on to a baking sheet that will fit into your freezer that has been lined with parchment or foil.

Place the cheese sticks in the freezer for 15 minutes.

Remove from freezer and fry cheese sticks in batches of 6 in the hot oil for anywhere between 45 seconds to 1 minute. When they are golden brown, they are ready to remove.

Place on some paper towel to drain and continue frying the remaining cheese sticks.

Serve with marinara or your favorite sauce for dipping.

Enjoy!