

MOZZARELLA STICKS

Dip these in your favorite marinara for a real treat!

Makes: 8 sticks

Ingredients:

8 string cheese sticks (approximately 1 oz. each)
½ cup Wheat-Free Market All-Purpose Baking Mix
½- ¾ teaspoon seasoning*
1 large egg
Expeller pressed coconut oil for frying

*approx. 1/8 teaspoon each of: salt, pepper, garlic powder and a pinch of cayenne pepper for optional zing!



Directions:

Bring oil to 325 degrees F in a small pot or fryer (enough to fully cover the cheese sticks when added.) While oil is coming to temperature, add the baking mix and seasoning to a bowl and blend well. In a separate bowl, beat the egg well.

Roll the cheese in the baking mix, then in the egg being sure to knock off any extra, and then back into the baking mix. Coat all the cheese sticks.

Once oil has come to temperature, carefully place 1 or 2 at the time in the hot oil using a slotted spoon. Allow them to cook for 1-2 minutes or until the cheese sticks are brown. Remove with slotted spoon and allow to drain on paper towels.

Serve with favorite marinara sauce.

My Notes