

DEEP FRIED BATTERED CHEESE CUBES



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 12 servings*

Reorder No.	Description	Amount
227528	GFS® Bleached All-Purpose Flour, divided	1¼ cups
471496	Gordon Choice® Medium Cheddar Cheese	1 lb.
Market item	Beer	1 cup
107662	Gordon Choice Clear Corn Frying Oil	1 egg

Preparation Instructions

Wash hands.

In a skillet or deep fryer, heat oil to 375°F.

Place ¼ cup flour in a large resealable plastic bag. Add cheese curds, a few pieces at a time, and shake to coat.

In a large bowl, whisk beer and remaining flour. For crispier cheese bites, dip battered cheese cube in flour one more time.

Dip cheese curds, a few at a time, into batter and fry for 2-3 minutes on each side or until golden brown. Drain on paper towels.