

Saladitas Mozzarella Sticks



Ingredients

- 6 oz Saladitas
- 12 oz Mozzarella string cheese
- 1/2 cup Flour
- 1/4 cup Corn Starch
- 1/2 teaspoon Black pepper
- 1 Gallon Vegetable oil
- 1 teaspoon Chives
- 1/2 teaspoon Salt
- 1 egg Egg

How to make it

1. Freeze the cheese sticks for about 20 minutes.
2. In a food processor blend the Saladitas crackers for about 5 minutes until crumbly.
3. Mix flour and cornstarch, season with salt and pepper.
4. Dredge the string cheese in the beaten egg first, then the flour mixture, back to the egg to soak and finally into the Saladitas crackers crumbs. Press the crumbs to ensure even coating. Freeze for at least one hour before frying.
5. Fry in hot oil at 350 °F until just golden brown and drain on paper towels.
6. Sprinkle with chopped chives if desired and serve immediately.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with



Saladitas