



Fried Cheese Curd


Egg Wash & Panko Method

DIRECTIONS

A few more steps, but a fabulous, encrusted, fried cheese curd!



1. Heat oil in a deep-fryer or large saucepan to 375°F.
2. Roll cheese curds individually in the dry breading.
3. Mix one egg with 1 tablespoon water to make an egg wash.
4. Roll cheese curds in egg wash.
5. Roll them again in the dry breading.
6. Roll batter covered curds in egg wash and then again in the Panko.
7. Deep fry the curds until golden brown, 3 to 4 minutes per batch. Best to fry small batches of them at a time. Drain on paper towels; serve hot.



AIR FRYER: Breaded and Panko covered cheese curds can be cooked in the air fryer for approximately 7 minutes.

Share and tag photos of your fried cheese curds with us virtually on social media.

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Ingredients



- CHEESE CURDS
- 1 CUP BREADING
- 1 CUP WATER
- PANKO
- OIL OR SHORTENING
- RANCH SEASONING PACKET
- ½ CUP MILK
- 1 EGG
- 1 TBSP WATER

1434 County Road 11
Bellefontaine, Ohio 43311
937-292-7327

info@bluejacketdairy.com
www.bluejacketdairy.com