



Fried Cheese Curd Traditional Method

DIRECTIONS

1. Heat oil in a deep-fryer or large saucepan to 375°F.
2. Whisk together breading and water to form a smooth, rather thin batter. Place cheese curds, about 6 or 8 at a time, into the batter, stir to coat, and remove with wire strainer. Shake the curds a time or two to remove excess batter.
3. In another bowl, roll the battered cheese curds into Panko to fully cover them. Do just a few at a time.
4. Deep fry the curds until golden brown, 3 to 4 minutes per batch. It is best to fry small batches of them at a time. Drain on paper towels; serve hot.
5. Serve with ranch dipping sauce. See packet for instructions.

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

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