



Mozzarella Cheese Sticks

NIBBLEDISH CONTRIBUTOR

Ingredients

Mozzarella cheese, cut into 6 sticks or cubes 1/2 cup all-purpose flour 1 egg, beaten
1/2 cup Italian seasoned bread crumbs Oil, for frying

Instructions

1. In a deep fryer, melt about 2 to 3 inches of oil or vegetable shortening over high heat; continue to heat until temperature reaches 365.
2. Place the flour in a shallow bowl or pie plate.
3. Beat the eggs in a bowl. Place the seasoned bread crumbs in another shallow bowl or pie plate.
4. One at a time, roll each mozzarella cube or stick in the flour, dip in the eggs, then coat thoroughly with the bread crumbs.
(You may want to coat it 2-3 times).
5. Fry until golden brown.