



Fisher Meats

Deep Fried Cheese Curds

Fri Sep 19 2014, 02:00pm

2/3 C milk

1/2 C flour

3/4 tsp baking powder

1/4 tsp salt

1 egg

1# cheese curds

(I prefer garlic dill or you can also use the yellow cheddar)

oil

-heat the oil to 375 F

-whisk the egg, add all the other ingredients--except the cheese & oil

-mix well

-coat the cheese curds and drain the excess

-fry for a couple minutes (in batches) for a couple minutes until golden brown

-drain on paper towels

-serve with ranch or marinara dipping sauce

**I like to eat them while they are still pretty hot and gooey