

# FRIED CHEESE CURDS

For those of you not from the Midwest, you are probably wondering what the heck this is. The answer is deep fried molten cheesy heaven! Fried cheese curds are a staple of county and state fairs, and are even available at A&W restaurants. The quality of these fried cheese curds can vary greatly though. My goal with this recipe is to have a batter that is light and tasty, but most importantly, highlights the wonderful cheese (Cannon Belle's Cheese Curds, available online!) flavors as opposed to tasting only the oil and batter and missing out on the cheese flavor itself.

## INGREDIENTS:

Cheese Curds, 1 to 4 pounds depending on how many guests you have...or how hungry you are  
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2 Cups Buttermilk (16 oz.)

2 Cups Beer (16 oz.) Lager or Pilsner preferred (amber in color)  
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2 Cups Flour

2 teaspoons Baking Powder

1 teaspoon Salt

½ teaspoon Black Pepper  
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4 Cups (or more) Vegetable Oil for frying

## DIRECTIONS:

In a heavy medium saucepan, (unless you are doing a lot of curds, in which case, use twice the oil and a Dutch Oven or a deep-fryer) bring the oil to 350-375 degrees over medium-medium high heat.

\*\*\*NOTE\*\*\* Watch the temperature closely! If the oil is too hot it will brown the outsides before the cheese melts. If the oil is too cool, the cheese will slowly ooze out from the breading, and the breading will be heavy and oily.

\*\*\*NOTE #2\*\*\* The temperature of the oil will drop significantly when you add curds, so don't put too many curds in all at once, and keep an eye on your thermometer!

Combine the beer and buttermilk in a good sized bowl.

In a separate bowl, combine flour, baking powder, salt, and pepper, mixing well to combine.

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In batches, moisten the curds in the liquid mixture, drain them, then toss them lightly in the flour mixture to cover entirely, shaking off excess.

When the oil is up to temperature, add the curds to the oil, stirring occasionally, and cook until golden brown.

Using a slotted spoon, remove the curds from the oil and place on several layers of paper towels to drain.

Enjoy them as they are, or feel free to dip in ketchup, mustard, or anything else you like, but please enjoy the cheese!

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