

MULLINS

CHEESE

Deep Fried Cheese Curds

Batter Recipe

1 cup Flour

$\frac{1}{2}$ tsp. Salt

$\frac{1}{2}$ cup Milk

1 $\frac{1}{2}$ tsp. Baking Powder

2 Beaten Eggs

1 or 2 lbs. Cheese Curds

Sift together dry ingredients; add beaten eggs and milk. Stir until batter is smooth. *For thinner batter add more milk. Coat cheese curds with batter. Fry in HOT oil, approximately 1 minute.

Crumb Coating Recipe

Cracker Meal or other crumb coating

1 Beaten Egg

Roll cheese curds in beaten egg and then in cracker meal. Fry in HOT oil approximately 1 minute.

