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AMERICAN COOKERY: Fried Cheese Curds

WISCONSIN FRIED CHEESE CURDS

Wisconsin is often referred to as Dairyland because of their obsession for cheese. It's on their license plates and even fans of the local football team are referred to as Cheeseheads! So, it's no surprise then that Fried Cheese Curds are a fan favorite in the area. These snackable bites of soft, fried cheese are addicting and easy to make. Try our recipe to see for yourself, and you'll surely convert into a Cheesehead in no time!

INGREDIENTS

- 2 quarts olive oil from Spain for frying
- ¼ cup milk
- 1 cup all-purpose flour
- ¾ cup beer
- ½ teaspoon salt
- 2 eggs
- 2 pounds cheese curds

STEP BY STEP

- 1.** Heat the **olive oil from Spain** in a deep-fryer or large saucepan to 375 degrees F.
- 2.** Whisk together milk, flour, beer, salt, and eggs to form a smooth, rather thin batter.
- 3.** Place the cheese curds, about 6 or 8 at a time, into the batter, stir to coat, and remove with wire strainer. Shake the curds to remove excess batter.
- 4.** Deep fry the curds until golden brown, 1 or 2 minutes. Drain on paper towels and serve!