

Mozzarella Sticks

Ingredients:

2 large eggs
1 tablespoon milk
1/2 cup flour
1 cup Italian style breadcrumbs
1, 12 ounce package mozzarella string cheese
marinara sauce for dipping



Directions:

Line a baking sheet with parchment paper and set aside.
In a bowl, add eggs and milk.
Whisk together and set aside.
In another bowl, add flour.
Then, in another bowl, add breadcrumbs.
Cut each mozzarella cheese stick in half.
Take one cheese half and coat it in flour.
Then place it into the egg mixture.
Next, coat it in the breadcrumbs.
Place it back into the egg mixture.
Coat it again in the breadcrumbs. Make sure it is completely covered.
Place onto your prepared baking sheet.
Repeat until you have coated all of your mozzarella.
Place these in the freezer for several hours.
Fry in oil, in small batches, until golden brown.
Carefully remove from oil and place onto paper towels to drain.
Repeat until you have fried all of your cheese sticks.
Great served with marinara sauce.