



Mozzarella Sticks

Ingredients

- 1/2 cup all-purpose flour
- 1 cup Italian-style breadcrumbs
- 2 eggs
- 1 tablespoon milk
- 1 pound mozzarella cheese, cut into 3/4-inch x 3/4-inch sticks
(or use string cheese, cut in half)
- 1 cup vegetable oil (for frying)
- 1 cup jarred pizza sauce or marinara sauce, for dipping

Instructions

- **Prep the Dipping Stations**
 - In a small bowl, whisk together the eggs and milk.
 - Place the flour in a shallow bowl.
 - Place the breadcrumbs in another shallow bowl.
- **Coat the Cheese**
 - Dredge each cheese stick in the flour to coat.
 - Dip into the egg mixture, then roll in breadcrumbs.
 - Repeat: dip again in the egg and coat once more with breadcrumbs for an extra crispy crust.
- **Freeze**

Place coated cheese sticks on a baking sheet and **freeze for 6 to 24 hours**. This step is essential to prevent the cheese from melting too quickly while frying.
- **Fry the Sticks**
 - Heat about 1 inch of vegetable oil in a skillet over medium heat.
 - Fry the sticks for about **1 minute per side**, or until golden brown and just before the cheese starts to ooze.
 - Remove and drain on paper towels.
- **Serve**

Serve hot with warm pizza sauce or marinara on the side for dipping.