



# SUPER BOWL MOZZARELLA CHEESE STICKS RECIPE



## *Ingredients*

**2 (16 ounce) Blocks of Mozzarella Cheese**

**2 Cups Italian Style Dry Breadcrumbs**

**1 1/2 Cups Grated Parmesan Cheese**

**4 Large Eggs, Beaten**

**1 Teaspoon Salt**

**Oil for Frying**



## *Directions*

1. In a medium bowl, mix breadcrumbs, 1 cup parmesan and salt. Cut the mozzarella cheese into 4" x 1/2" sticks.
2. Dip the mozzarella cheese strips in the egg, let excess egg drip off. Then dip the cheese strips into the breadcrumbs, coating completely.
3. Repeat step 2 for a second coating.
4. Heat oil to 365 degrees F. Fry the cheese sticks for approx 45 seconds on each side or until golden brown.
5. Remove from oil and place on paper towel. Sprinkle with remaining Parmesan Cheese and serve with your favorite marinara sauce.