

How to Make Battered Cheese Curds

Battered cheese curds are a must have food at the Minnesota State Fair every year where we once lived. It is not uncommon to wait in line for over 45 minutes for this crispy cheese snack. Now you can make them for your friends and family and avoid the long lines as well!

Ingredients

1 cup all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
2 eggs, beaten
1/2 cup milk

1 lb package of white or orange cheddar cheese curds

Vegetable or canola oil for frying

Directions

1. In a medium bowl, mix together the flour, baking powder, and salt. Stir in the eggs and milk. Mix until smooth. Add more milk for a thinner batter. Add cheese curds to the batter and toss to coat.
2. Heat the oil in a large, heavy skillet over medium heat or to 350 degrees. Fry the coated cheese curds approximately 1 minute each, until golden brown (turn if needed). Make sure not to put too many into the pan at one time so they don't stick together. Remove with a slotted metal spoon. Drain on paper towels.

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