

Beer Battered Cheddar Bites with Chardonnay-Mustard Dipping Sauce

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Recipe

- 3 8oz. sticks/blocks Cheddar Cheese
- 2 cups all-purpose flour, divided
- 2 teaspoons paprika
- 1 teaspoon garlic powder
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 1 1/2 cups (12 ounces) lager, or beer of your choice
- Vegetable oil, for frying

Cut the cheddar into medium sized cubes and set aside in the refrigerator.

In a large bowl, whisk together 1 1/2 cups of flour with the paprika, garlic powder, salt and pepper. Whisk in the beer until the mixture is well combined. Let the batter rest at room temperature for 10 minutes.

In a large pot, heat approximately 2-3 cups of oil. Remove the cheddar cubes from the refrigerator and toss them with the remaining 1/2 cup of flour. Dip the cubes into the beer batter and carefully drop the battered cubes into the oil one at a time, being careful not to touch the cheese (as the beer batter coating will

bust open). Allow the cheese to fry for about 10-15 seconds before flipping it over and before adding another cube (you should be able to get about 4-6 cubes into the pot at one time- depending on the size of your pot). I do not recommend placing a few cubes into the pot at one time, as they will most likely all stick together. Fry each cube for approximately 30-45 seconds. Remove from the pot and drain on a paper-towel lined plate. Serve and enjoy.

Chardonnay-Mustard Dipping Sauce Makes apx. 3/4 cup of Sauce

- 1/2 cup mayonnaise
- 1/2 TBS. Chardonnay
- 1/4 tsp. balsamic vinegar
- 1/4 tsp. salt
- 1 tsp. chopped cilantro
- 2 TBS. sugar
- 2 TBS Hot and Spicy Mango mustard
- Mix together all of the ingredients and enjoy with your cheddar bites.