

## **Appetizers**

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# **Deep-Fried Cheese Bites**

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**Servings: 12**

**1/4 cup all-purpose flour**

**1 pound cheese curds or cubed cheddar cheese**

**oil for deep-fat frying**

**1 cup beer**

**1 cup all-purpose flour**

Place the all-purpose flour in a large resealable plastic bag.

Add the cheese. Shake to coat.

In an electric skillet or deep fryer, heat the oil to 375 degrees.

In a bowl, whisk the beer and all-purpose flour.

Dip the cheese, a few at a time, into the batter and fry for 2 to 3 minutes on each side or until golden brown. Drain on paper towels.

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Per Serving (excluding unknown items): 56 Calories; trace Fat (2.3% calories from fat); 1g Protein; 11g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Grain(Starch).