

## **Appetizer**

---

# **Fried Cheese**

Food Network Magazine - June 2011

**Servings: 8**

**Preparation Time: 50 minutes**

**Start to Finish Time: 50 minutes**

**1 quart canola oil**

**2 large eggs**

**1/4 cup milk**

**3/4 cup panko breadcrumbs**

**3/4 cup Italian breadcrumbs**

**8 egg roll or spring roll wrappers**

**16 slices salami, 2 1/2-inch diameter, thinly sliced**

**8 1-ounce string-cheese sticks, individually wrapped**

**marinara sauce (for dipping)**

**Parmesan cheese (for garnish)**

**parsley (for garnish)**

In a medium saucepan, heat the oil to 325 degrees.

Line a plate with paper towels.

In a shallow bowl, whisk the eggs and milk thoroughly. In another shallow bowl, combine the panko and Italian breadcrumbs.

Dredge one side of an egg roll wrapper in the egg wash. Place the wrapper, egg-wash side up, on a work surface and place two salami slices in the center of the wrapper, toward the edge closest to you. Place one cheese stick on top of the salami. Roll the wrapper edge closest to you over the filling. Tuck in the ends and continue to roll until you have an egg roll shape.

Dredge the rolled wrapper in the egg wash again and thoroughly coat in the breadcrumb mixture. Repeat with the remaining egg roll wrappers. (The rolls can be frozen for future use at this point.)

Add one or two rolls to the oil at a time and cook for 2 to 3 minutes, until golden brown. Be careful not to overcook them or cook them on too high a temperature, as the wraps may explode.

Transfer the fried cheese rolls to the paper towel-lined plate and serve immediately with the marinara sauce.

---

Per Serving (excluding unknown items): 1102 Calories; 120g Fat (96.5% calories from fat); 8g Protein; 1g Carbohydrate; 0g Dietary Fiber; 84mg Cholesterol; 511mg Sodium. Exchanges: 1 Lean Meat; 0 Non-Fat Milk; 23 Fat.