



Real Wisconsin Fried Cheese Curds

Jacob · 28/09/2024



Prep Time

30 mins

Difficulty

Medium

Servings

16

Description

Real Wisconsin cheese curds Battered and fried to golden perfection

Ingredients

- - 2 quarts corn oil for frying - 1 cup all-purpose flour - $\frac{3}{4}$ cup beer - $\frac{1}{4}$ cup milk - 2 eggs - $\frac{1}{2}$ teaspoon salt - 2 pounds cheese curds
- broken apart

Instructions

1. Gather all ingredients. Heat corn oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C). Dotdash Meredith Food Studios Whisk together flour
2. beer
3. milk
4. eggs
5. and salt to form a smooth
6. rather thin batter. Dotdash Meredith Food Studios Place cheese curds
7. about 6 or 8 at a time
8. into the batter
9. stir to coat
10. and remove with a wire strainer. Dotdash Meredith Food Studios Shake the curds a time or two to remove excess batter. Dotdash Meredith Food Studios Deep fry curds in hot oil until golden brown
11. 1 or 2 minutes. Drain on paper towels; serve hot. Dotdash Meredith Food Studios Editor's Note The nutrition data for this recipe includes the full amount of the breading ingredients. The actual amount of the breading consumed will vary. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
12. ingredient density
13. and the specific type of oil used.