

Michael Landis Cheese Recipes

Recipe featured at the Aprons Cooking School – Cheese, Beer & Dinner

Deep Fried Bacon-Wrapped Ellsworth Cheese Curds paired with 3 Daughters Beach Blonde Ale

Ellsworth Creamery - Natural White Cheddar Cheese Curds

From the Cheese Curd Capital of Wisconsin, Ellsworth Cooperative Creamery Natural White Cheddar Cheese Curds taste like no other because they are crafted with only rBST free milk from our 450 family farms throughout Wisconsin and Minnesota.

3 Daughters Beach Blonde Ale

Refreshing and bright, St. Pete Beach Blonde Ale finishes with a satisfying hint of citrus—a bombshell of a brew that brings the Florida coast to your palate. ABV: 5.0% IBUs: 24 Hops: Liberty, Cascade Malts: Two-Row, Caramel

Deep Fried Bacon-Wrapped Ellsworth Cheese Curds



Appetizer

Prep Time 20 Minutes

Cook time 1 Minute

- 2 qts (8 cups) oil for frying
- 6 eggs
- ½ cup milk
- 1 lb Ellsworth Cooperative Creamery Cheese Curds
- 2 cups flour
- 1 package bacon
- Marinara or other sauce for dipping

1. Heat oil in deep fryer or heavy skillet to 375°F.
2. In medium bowl, combine milk and eggs; whisk until smooth.
3. In another bowl, toss cheese curds with flour to coat. Place panko breadcrumbs in third bowl. Dip cheese curds in egg mixture; then roll in panko bread crumbs to cover. If curds need additional coating, dip again in egg mixture and bread crumbs.
4. Slice each strip of bacon in half and wrap around breaded cheese curds. If necessary, use toothpicks to keep bacon in place.
5. Fry cheese curds in batches for approximately 60 seconds each batch. Drain on paper towels. Serve immediately with marinara or your preferred dipping sauce.

More Cheese recipes and pairings can be found at www.mdlandis.com