

WISCONSIN

## Real Wisconsin Fried Cheese Curds\*

serves 4



### INGREDIENTS:

- 2 Quarts corn oil for frying
- ¼ cup milk
- 1 cup all-purpose flour
- ¾ cup beer
- ½ tsp salt
- 2 eggs
- 2 pounds cheese curds, broken apart

### DIRECTIONS:

1. Heat corn oil in deep fryer or large saucepan to 375 degrees F (190 degrees C).
2. Whisk together milk, flour, beer, salt and eggs to form a smooth, rather thin batter. Place cheese curds, about 6 or 8 at a time, into the batter, stir to coat, and remove with wire strainer.
3. Shake the curds a time or two, to remove excess batter.
4. Deep-fry the curds until golden brown, 1 -2 minutes.
5. Drain on paper towels; serve hot.

\*A cheese curd isn't a special kind of cheese. It's just a young cheddar, one that hasn't been aged at all. These curds are separated from the whey during the cheesemaking process, and instead of being molded for a future cheese wheel, they're sliced up and bagged to be sold right away.

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