



Recipes

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Deep Fried Cheese Appetizers

Serves 6

Ingredients:

1/2 cup finely diced Mission® 6" White Corn Tortilla (10600) - resembling coarse bread crumbs (can be diced in a food processor)

2 cups Vegetable or Canola Oil for deep frying

1/8 lbs. Swiss Cheese , cut into 1" cubes

1/8 lbs. Gruyère Cheese , cut into 1" cubes

2 Eggs

Directions:

1. Beat eggs with 2 Tbs. of the diced corn tortillas in a small bowl. Place remaining diced tortillas in another bowl.

2. Pour oil in a small skillet to the depth of 2". Heat the oil to 380 degrees F.

3. Dip the cheese cubes into the egg batter mixture, then into the remaining tortilla crumbs, coating all sides thoroughly. Fry in small batches until crisp and golden, about 1 minute. Remove with a slotted spoon. Drain onto paper towels.

4. Skewer with toothpicks and place on tray. Serve immediately.