



## Queso Oaxaca Sticks

### What You'll Need...

- 12 ounces Don Froylan Queso Oaxaca
- 10 De Casa Yellow Corn Tortillas
- 2 cups flour
- 3 teaspoons cayenne pepper
- 2 tablespoons salt
- 2 teaspoons black pepper
- 2 tablespoons dried oregano
- 4 Alpenrose Organic Free-Range Brown Eggs
- Optional:
  - De Casa Organic Medium Red Salsa, for serving

### How to Prepare...

Completely unwrap the ball of cheese, being careful to keep the rope intact. Cut cheese into 4-inch sections, similar in size to mozzarella sticks. If some of the pieces seem too wide, cut them in half lengthwise.

Season the flour with half of the salt, pepper, cayenne pepper and oregano. Grind the corn tortillas in a food processor until you have fine crumbs, in a separate bowl combine the other half of the seasonings and the tortilla breading.

Beat the eggs, then place the flour, eggs and tortilla crumbs in three separate bowls, laid out in that order. One at a time, dredge the cheese sticks in the flour, then dip them in the egg. Tap off the extra egg, then roll the stick in the tortilla crumbs and coat evenly. Repeat the egg and tortilla crumbs (but not the flour), then lay out on a tray lined with parchment. Once you've got all your sticks dredged, put them in the freezer for 1 hour.

Heat 2-3 inches of oil in a cast-iron or heavy-bottomed skillet to high heat, about 375°F. Remove the cheese sticks from the freezer while the oil is heating up.

Drop the sticks into the pan 2-3 at a time, and fry for about 1-2 minutes total, flipping about halfway through, and basting a tiny bit if there are any odd ends sticking out that don't look like they're frying enough. Remove from the skillet once golden brown, and place on a rack or on paper towels.

Blot the extra oil, sprinkle with salt while still hot and they're ready to enjoy! Great on their own but are also great with some salsa for dipping.