



Mozzarella Sticks

Party with friends with these delicious, cheesy treats. Great for game day, afternoon entertaining or any time!

Ingredients

- 1 lb Mozzarella cheese—square block preferred
- 2 eggs, beaten
- Flour Coating
- 1/2 cup [Pamela's Gluten-Free Bread Mix](#)
- 2 tbsp cornmeal
- 1 tbsp cornstarch
- 1/4 tsp salt
- 1/2 tsp garlic powder
- 1/2 tsp baking soda
- 1/4 tsp yeast
- 1/4 tsp paprika
- Breadcrumb Coating
- 8 tbsp [Pamela's Amazing Bread](#), finely crumbed
- 2 tbsp Parmesan cheese
- 1 tbsp finely chopped parsley

Directions

Blend Flour Coating ingredients, set aside.

In another bowl, blend Breadcrumb Coating ingredients, set aside.

Cut mozzarella into approx. 1/4-inch x 1/4-inch x 4-inch pieces, or any shape you prefer. Dredge in egg, flour coating, egg again and then the breadcrumbs coating. Chill for at least 1 hour. Fry in small batches in 1/2-inch oil, turning until a golden crust forms and cheese just starts to melt and pieces become soft. Drain well on paper towels and serve with your favorite Marinara sauce.

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