

Betty's Deep Fried Cheese-Stuffed Ravioli --Great for Super Bowl Party!



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In this video, Betty demonstrates how to make Deep Fried Cheese-Stuffed Ravioli. This makes a great snack anytime—great for a Super Bowl party!

Ingredients:

1 package pre-made, refrigerated cheese-stuffed ravioli (You may use ravioli with any type of stuffing; also, if you make your own, that's great.)
peanut oil for deep-frying

Boil ravioli according to package directions, but cut down on the cooking time—to about 5 minutes. Drain and pat dry with paper towel. Place 1 inch peanut oil in a pot and bring to 350 degrees (F). Drop the boiled ravioli pieces into hot oil, a few at a time, stirring to keep them from sticking to each other. Allow the ravioli pieces to cook until crisp and blonde-colored. Do not overcook, because it will dry the cheese inside. Remove from hot oil and immediately place on paper towel to drain. Serve with a spicy sauce, such as Blazin' Hot Wing Sauce (which you can find in bettyskitchen). Enjoy!!! --Betty