

Betty's Fried Cheddar Cheese Cubes--SUPER BOWL!



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In this video, Betty demonstrates how to make Fried Cheddar Cheese Cubes. These are great as an appetizer or for a party, such as a Super Bowl Party!

Ingredients:

6-inch by 2-inch by 1-inch block of Cheddar cheese (10 ounces), cut into twelve 1-inch cubes

2 eggs, well-beaten

½ cup all-purpose flour

1 cup fine, dry breadcrumbs

about 2 inches of vegetable oil in a heavy pot (I used peanut oil.)

Versatile Catalina Dressing, for dipping (Recipe is available in [bettyskitchen](#), but you may substitute blue cheese dressing, ranch dressing, marinara sauce, picante sauce, taco sauce, hot wing sauce, seafood sauce, or other sauce of your liking.)

Dip cheese cubes in beaten eggs to coat. Dredge in flour. Dip again in beaten eggs. Roll in breadcrumbs, pressing firmly so that breadcrumbs adhere. Place on wax paper. Chill for at least 30 minutes. (You may even place the coated cheese cubes in the freezer for the last 10 minutes.) Heat oil to 350 degrees (F). Fry half of the cheese cubes until golden brown. Remove to a plate lined with paper toweling. Repeat the frying process with the remaining coated cheese cubes. When drained, place all cheese cubes on a nice serving plate and serve immediately with Versatile Catalina Dressing or dipping sauce of your choice. YUM! This is **perfect** for your Super Bowl Party! Enjoy! --Betty :)