

Pimento Cheese Fritters

Yield: 12 (1 oz) Fritters

Ingredients:

Filling

- 1 1/2 cups Reser's® [Pimento Cheese](#)(71117.11406)
- ¼ cup panko breadcrumbs

Breading

- 1 1/2 cups All-purpose flour
- 4 eggs, beaten
- 2 cups panko breadcrumbs

Directions:

1. Combine Reser's Pimento Cheese and panko breadcrumbs in a small bowl and mix thoroughly with spatula.
2. Scoop into 12 balls with 1 oz disher and place onto a parchment lined sheet pan and freeze for 2 hours.
3. Place the breading ingredients into separate bowls.
4. Coat the fritters with flour, a few at a time, and shake off any excess.
5. Place the fritters, a few at a time, into the beaten eggs to coat.
6. Drop the fritters into the panko crumbs and roll to coat.
7. Repeat the egg wash and panko breading procedure again for a double coating.
8. Freeze or deep fry at 350°F until golden brown and melted inside.
9. Serve with spicy pepper jelly or ranch dressing.