



Pimento Cheese Fritters

Yield: 12 (1 oz) Fritters

Ingredients:

Filling

- 10 oz Reser's® [Pimento Cheese](#) (71117.11406)
- 3 Tbsp panko breadcrumbs

Breading

- 1 1/2 cups flour
- 5 eggs, beaten
- 2 cups panko breadcrumbs

Directions:

1. Combine Reser's Pimento Cheese and 3 Tbsp breadcrumbs in a small bowl and mix thoroughly.
2. Scoop into 12-1 oz balls on a sprayed 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.