Pimento Cheese Fritters

Yield: 12 (1 oz) Fritters

Ingredients:

Filling

- 1 1/2 cups Reser's® Pimento Cheese (71117.11406)
- 1/4 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 a 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.

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