



CHEETOS® FLAMIN' HOT® Mozzarella Sticks

"Halloween Witch Fingers"

INGREDIENTS

2 qt canola or vegetable oil

12 mozzarella string cheeses (1 package)

4 eggs

2 cups all-purpose flour

1 8 ½ oz bag CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

1/2 cup sliced blanched almonds

1/2 cup marinara sauce (optional, for dipping)

1/2 cup ranch dressing (optional, for dipping)

HOW TO MAKE

DIRECTIONS

Unwrap mozzarella sticks.

Set aside in freezer to chill thoroughly and set up, about one hour.

Blitz up one 8 ½ oz bag each, CHEETOS® Crunchy FLAMIN' HOT® snacks in Food Processor and set aside in separate bowl for later.

Set up your fry station.

Beat four eggs together in one bowl, add two cups flour to another, and set up your bowl with crushed CHEETOS® alongside them.

Bring 2 quarts of oil to 350°F in saucepan.

When oil reaches temperature, begin coating balls in flour first, followed by egg and then crusting with CHEETOS® dust.

Stick roasted blanched almonds into tops of fingers to create a creepy fingernail.

Fry until crisp and balls begin to float, move to platter, and allow to cool to touch.

Set those witches' fingers out on a platter with cauldrons of condiments.



PREP
TIME

1 hr 15 min



COOK
TIME

10 min



SERVES

6

PRODUCT

