

Baked Mozzarella Sticks

Est. preparation time: 195 min

Est. cooking time: 10 min

This recipe serves 20 people

Ingredients:

8 oz. mozzarella cheese

2 eggs

1 tbl. water

1 cup dry bread crumbs

2 tsp. italian seasoning

1/2 tsp. garlic powder

1/8 cup flour

1 pkg. aluminum foil

4 tsp. butter, melted

Directions:

Cut mozzarella cheese into 1/2" x 1/2" by 3" sticks; set aside.

In a small bowl beat together eggs and water. In another bowl, combine fine dry bread crumbs, Italian seasoning, and garlic powder. In a small bowl add flour, set aside. Dip the cheese sticks in flour, then the egg mixture, then coat with the bread crumbs. Repeat the egg mixture and bread crumb coatings. Place on a plate in a single layer, cover with aluminum foil, and chill for 2 to 3 hours; until very cold. Pre-heat oven to 400 degrees. When hot place the cheese sticks on aluminum foil lined baking sheet, drizzle with melted butter, and bake for 8 to 10 minutes until crisp.