



Cajun Smoked Port Wine Cheese Curds

Make 1 pound of Delicious Cheese Curds

INGREDIENTS	QUANTITY	PROCEDURE
Cheddar Cheese Curds	1 pound	Shullsburg Creamery
Butter Milk	½ cup	
Port Wine	½ cup	Or your favorite wine
Organic Brown Eggs	2 medium	Whisked
All-Purpose Flour	1 ½ cups	As needed
Baking Powder	1 ½	
Dried Basil	2 tablespoons	
Cajun Seasoning	2 to 3 tablespoons	
Frying Cooking Oil	1 quart	Any oil with a smoke point higher than 400

Cooking Directions

1. Place cheese curds in a medium size strainer. In a deep bowl, combine the buttermilk, egg and port wine. Mix well so all the ingredients are incorporated as one.
2. Submerge the curds in the buttermilk mixture for about 5 minutes then take them out and set back in the strainer, strain and set aside with a plat underneath for no mess.
3. In a separate bowl, combine flour, baking powder, and Cajun seasoning. Wisk to combine then set aside.
4. Using an electric deep-fryer or large Dutch oven, heat oil to about 325 degrees. When the oils is ready; Toss the curds into the flour mixture a few at a time. Shake off access flower then dip into the buttermilk mixture. Making sure to use the same hand for the dry batter and the other hand just for the wet. Strain well.
5. Place the dipped curds back into the flour. Shake of any excess flour and then place them right into the deep fryer. If you have a basket in the deep fryer I would recommend not using it.
6. In about 3 to 4 bathes, fry the curds about 2 minutes making sure to turn or until curds begin to turn golden brown. Do not crowd the fryer.
7. Remove the curds carefully using a metal slotted spoon. Hover the curds over the deep fryer a few seconds so the oil can drain.
8. Place cheese curds on a large plate covered with paper toweling to help absorb most of the oil. Serve immediately with Sriracha Ketchup or your favorite dipping sauce

For the Sriracha Ketchup, mix ½ cup of Ketchup with about 3 tablespoons of Sriracha chili sauce. You can add more or less to taste.

Recipe Created by: Chef Ace Champion Exclusively for Shullsburg Creamery