



Wisconsin Fried Cheese Curds

Yield: 2 - 8 oz portions

Ingredients:

- 1 lb Cheese curds battered
- 2 fl oz Scratch Style Buttermilk Ranch Dressing
- 2 fl oz Honey Hot Wing Sauce & Glaze
- 1/2 tsp Salt & pepper combined
- 1/2 tsp Parsley

Directions:

1. Fry battered cheese curds until crispy.
2. Lightly sprinkle with salt and plate.
3. Chop parsley for garnish and serve with Honey Hot Wing Sauce & Glaze and Scratch Style Buttermilk Ranch Dressing for dipping.