

RECIPES

Queso Frito (Fried Cheese)

This appetizer from Chihuahua is quick and easy to prepare, especially if you already have the salsas.

Ingredients

8 slices Oaxaca cheese or substitute mozzarella, cut about ½ inch thick, 1 ½ inches wide, and 4 – 4 ½ inches long

2 eggs, beaten

2 cups bread crumbs

Vegetable oil for frying

Your favorite salsas, preferably one based on tomato or red chiles and one on tomatillos or green chiles

2 tablespoons sesame seeds, toasted golden brown in a dry skillet over medium heat

Directions

1. Bread the cheese. Dip the cheese slices in the beaten egg and immediately dredge them in the bread crumb. Refrigerate the breaded cheese for at least one hour.

2. Fry the cheese. Heat about ½ inch vegetable oil in a skillet to 350 degrees and fry the cheese on both sides until it is golden brown then drain them on paper towels. Place the fried cheese on a serving plate and cover half of each piece with red salsa and the other half with green salsa then garnish them with the toasted sesame seeds.