

Nashville Hot Mozzarella Sticks - Crispy, Spicy, and Melty Good

that clings to every crunchy bite.



OVEN
350°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

? For the Mozzarella Sticks:

8 mozzarella cheese sticks (firm ones are easier to bread and fry)

1 cup Panko breadcrumbs (for the crispiest coating)

1 cup all-purpose flour

2 large eggs

1 tbsp milk

1 tsp paprika

1 tsp garlic powder

1 tsp onion powder

1/2 tsp cayenne pepper

1/2 tsp salt

? For the Nashville Hot Sauce:

1/4 cup butter

1/4 cup hot sauce

1/2 tsp paprika

1/2 tsp garlic powder

1/2 tsp brown sugar

DIRECTIONS

1. Prep the Breading Station: Place flour in one bowl.
2. In a second bowl, whisk together eggs and milk.
3. In a third bowl, mix : Panko, paprika, garlic powder, onion powder, cayenne, and salt.
4. Bread the Cheese Sticks: Dredge each cheese stick in flour, then dip in the egg mixture, then coat with seasoned breadcrumbs.
5. Repeat the egg and breadcrumb steps for a double coating - this ensures maximum crunch and helps prevent cheese from leaking during frying.
6. Place breaded sticks on a tray and freeze for at least 30 minutes (essential for keeping the cheese from oozing out too soon).
7. Fry Until Golden: Heat oil in a deep skillet or fryer to 350°F (175°C).
8. Fry mozzarella sticks in small batches for 1-2 minutes, or until golden brown.
9. Remove with a slotted spoon and place on a paper towel-lined plate.
10. Make the Nashville Hot Sauce: In a small saucepan, melt butter over low heat.
11. Stir in hot sauce, paprika, garlic powder, brown sugar, cayenne, and salt.
12. Whisk until smooth and warmed through.
13. Toss and Serve: Drizzle or gently toss the fried mozzarella sticks with the hot sauce.
14. Serve immediately for the best texture and flavor.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/nashville-hot-mozzarella-sticks-crispy-spicy-and-melty-good/>