

Crispy Bacon-Wrapped Mozzarella Sticks with Spicy Sriracha Mayo

There are snacks. And then there are



OVEN
350°F

TIME
3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 12 mozzarella cheese sticks
- 12 slices of bacon
- 1 cup all-purpose flour
- 2 eggs, beaten
- 1 cup breadcrumbs
- Vegetable oil for frying
- $\frac{1}{2}$ cup mayonnaise
- 2 tbsp Sriracha sauce

Ingredient Notes & Swaps:

Cheese: Use low-moisture mozzarella sticks—they melt evenly and hold shape.

Bacon: Thin or regular cut wraps better and cooks more evenly when fried.

Breadcrumbs: Panko gives a super crispy exterior, but classic fine breadcrumbs work well too.

Sriracha Dip: Adjust the heat by adding more or less Sriracha to the mayo.

Step-by-Step Instructions:

Prep the OilHeat vegetable oil in a deep fryer or heavy-bottomed pot to 350°F.

Wrap the CheeseCut each bacon slice in half lengthwise. Wrap each mozzarella stick with a bacon strip, covering the full length. Press to secure.

Set Up the Dredging StationIn three bowls, set up: flour, beaten eggs, and breadcrumbs.

Dredge the SticksCoat each bacon-wrapped stick first in flour, then egg, then breadcrumbs. Press

gently to ensure full coverage.

Fry the Cheese Sticks Fry 2-3 sticks at a time, about 2-3 minutes each, until golden brown. Watch closely-they brown fast!

Drain Use a slotted spoon to transfer fried sticks to a paper towel-lined plate.

Make the Dip In a small bowl, mix mayo and Sriracha until smooth.

Serve Hot Plate the mozzarella sticks with a bowl of spicy dip and serve immediately. Get ready for serious cheese pulls!

Tips for Success:

Double coat if needed: For extra crunch or if the coating seems thin, double dip in egg and breadcrumbs.

Don't overcrowd the fryer: It drops the oil temp and leads to soggy crusts.

Pre-freeze optional: For cleaner frying, freeze the wrapped sticks for 30 minutes before dredging.

Serving Suggestions & Pairings:

Beer Cheese Dip - dip them in cheese for double the dairy

Crockpot Nacho Dip - melty and meaty

Dorito Casserole - for a full snack spread

Sheet Pan Quesadillas - for texture and variety

Chicken Enchiladas - if you're turning snack night into a full meal

Storage & Leftovers:

Fridge: Store leftovers in an airtight container for up to 3 days.

Reheat: Use an air fryer or oven at 375°F to re-crisp.

DIRECTIONS

1. **Prep the :** Oil Heat vegetable oil in a deep fryer or heavy-bottomed pot to 350°F.
2. **Wrap the :** Cheese Cut each bacon slice in half lengthwise. Wrap each mozzarella stick with a bacon strip, covering the full length. Press to secure.
3. **Set : Up the Dredging Station** In three bowls, set up: flour, beaten eggs, and breadcrumbs.
4. **Dredge the : Sticks** Coat each bacon-wrapped stick first in flour, then egg, then breadcrumbs. Press gently to ensure full coverage.
5. **Fry the : Cheese Sticks** Fry 2-3 sticks at a time, about 2-3 minutes each, until golden brown. Watch closely-they brown fast!
6. **Drain:** Use a slotted spoon to transfer fried sticks to a paper towel-lined plate.
7. **Make the : Dip** In a small bowl, mix mayo and Sriracha until smooth.
8. **Serve : Hot** Plate the mozzarella sticks with a bowl of spicy dip and serve immediately. Get ready for serious cheese pulls!
9. **Tips for Success:** Double coat if needed: For extra crunch or if the coating seems thin, double dip in egg and breadcrumbs.
10. **Don't overcrowd the fryer:** It drops the oil temp and leads to soggy crusts.
11. **Pre-freeze optional:** For cleaner frying, freeze the wrapped sticks for 30 minutes before dredging.
12. **Serving Suggestions & Pairings:** These indulgent snacks go perfectly with:
13. **Beer : Cheese Dip** - dip them in cheese for double the dairy

14. Crockpot : Nacho Dip - melty and meaty
15. Dorito : Casserole - for a full snack spread
16. Sheet : Pan Quesadillas - for texture and variety
17. Chicken : Enchiladas - if you're turning snack night into a full meal
18. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days.
19. Reheat: Use an air fryer or oven at 375°F to re-crisp.
20. Freezing not recommended: Texture suffers after thawing and refrying.
21. More Recipes You'll Love: Love cheesy, crave-worthy apps? Check out:
22. Beer : Cheese Dip - dip heaven
23. Dorito : Casserole - bold, cheesy, and comforting
24. Crockpot : Nacho Dip - perfect for a party spread
25. Sheet : Pan Quesadillas - quick and versatile

SWAPS & NOTES

& Swaps Cheese: Use low-moisture mozzarella sticks-they melt evenly and hold shape.

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

Original recipe: <https://chefmaniac.com/crispy-bacon-wrapped-mozzarella-sticks-with-spicy-sriracha-mayo/>