

## Elevate Your Snack Game: Deep-Fried Bacon-Wrapped Mozzarella Sticks with Sriracha Dip

12 mozzarella cheese sticks (string cheese works great)



**OVEN**  
**350°F**

**TIME**  
**2-3 min**

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**SAVE**  
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### INGREDIENTS

12 mozzarella cheese sticks (string cheese works great)

12 slices of bacon

1 cup all-purpose flour

2 large eggs, beaten

2 cups panko breadcrumbs

Vegetable oil for frying

2 tablespoons Sriracha sauce

$\frac{1}{2}$  cup ranch dressing

1 teaspoon garlic powder

Salt and pepper to taste

Instructions:

Step 1: Prepare the Mozzarella Sticks:

Step 2: Dredge the Sticks:

Step 3: Fry the Sticks:

Step 4: Prepare the Sriracha Dip:

Step 5: Serve and Enjoy:

Nutritional Information:

Calories: 420 per serving

Protein: 20g

Fat: 28g

Saturated Fat: 12g

Cholesterol: 40mg

Carbohydrates: 20g

Fiber: 2g

Sugar: 4g

Sodium: 450mg

Helpful Cooking Tips:

Use high-quality ingredients, like fresh mozzarella cheese and crispy bacon, for the best flavor.

Don't overcrowd the fryer, as this can lower the oil temperature and affect the texture of the sticks.

Experiment with different dipping sauces to find your favorite flavor combination.

Conclusion:

## DIRECTIONS

1. Step 1: Prepare the Mozzarella Sticks: Wrap each mozzarella stick in a slice of bacon, securing them with toothpicks to keep the bacon snug against the cheese.
2. Step 2: Dredge the Sticks: Set up your dredging stations: flour in one dish, beaten eggs in another, and panko breadcrumbs in the third. Season the breadcrumbs with a pinch of salt and pepper. Dip each bacon-wrapped mozzarella stick into the flour, coat it in the egg, and roll it in the breadcrumbs. Get that coating nice and thick!
3. Step 3: Fry the Sticks: Heat the vegetable oil in a deep fryer or a large pot to about 350°F. Carefully drop the sticks into the hot oil and fry until the bacon is crispy and the cheese is ooey-gooey inside-about 2-3 minutes. Remove them with a slotted spoon and let them drain on paper towels.
4. Step 4: Prepare the Sriracha Dip: Mix together the Sriracha sauce, ranch dressing, and garlic powder. Give it a taste and adjust the heat to your liking.
5. Step 5: Serve and Enjoy: Serve the crispy, cheesy sticks with this zesty dip and watch them disappear!
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15. Helpful Cooking Tips: Use high-quality ingredients, like fresh mozzarella cheese and crispy bacon, for the best flavor.
16. Don't overcrowd the fryer, as this can lower the oil temperature and affect the texture of the sticks.
17. Experiment with different dipping sauces to find your favorite flavor combination.
18. Conclusion: The Deep-Fried Bacon-Wrapped Mozzarella Sticks with Sriracha Dip are a game-changing snack that's sure to impress. With their crispy bacon, gooey cheese, and spicy kick, they're the perfect treat for any occasion. So, how did your mozzarella sticks turn out? Share your thoughts and follow us for more mouthwatering recipes! Credit: I WUV COOKING

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

Original recipe: <https://chefmaniac.com/elevate-your-snack-game-deep-fried-bacon-wrapped-mozzarella-sticks-with-sriracha-dip/>