

3-Ingredient Fried Cheese Balls You'll Want to Make Every Weekend

Fried Cheese Balls Recipe: Crispy, Cheesy, and Unbelievably Simple



OVEN
350°F

TIME
3 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 large egg whites, room temperature
5 ounces medium cheddar cheese, finely grated
Vegetable oil, for deep frying (canola or peanut oil also work)

DIRECTIONS

1. Whip the : Egg WhitesIn a medium bowl, whisk egg whites until stiff peaks form. This takes about 2-3 minutes of firm beating with a hand whisk or mixer. The whites should be glossy and hold their shape.
2. Fold in the : CheeseGently fold the grated cheddar into the whipped whites, keeping as much air in the mixture as possible.
3. Scoop and : ChillUsing a cookie scoop or spoon, create 1.5-tablespoon-sized cheese balls. Place on a lined baking sheet and chill for at least 30 minutes.
4. Preheat : OilHeat 4 inches of oil in a deep fryer or Dutch oven to 350°F. Use a thermometer for accuracy, and maintain between 350-375°F.
5. Roll and : FryRoll each cheese ball gently between your palms. Fry 3-4 at a time, turning frequently, for 1 to 1.5 minutes, until golden and crispy.
6. Drain and : ServeRemove with a slotted spoon, drain on paper towels, and serve immediately while hot and melty.

SWAPS & NOTES

Cheese Variations : Use a mix of cheddar and mozzarella for gooier centers, or add a little pepper jack for a spicy kick.

Herb Boost : Add a pinch of dried oregano, garlic powder, or smoked paprika to the cheese for extra flavor.

Oil Alternatives : Stick to neutral oils with high smoke points-avoid olive oil, which can burn quickly.

Serving Tip : Pair with marinara, ranch, or hot honey for dipping!

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

Original recipe: <https://chefmaniac.com/3-ingredient-fried-cheese-balls-youll-want-to-make-every-weekend/>