

Crispy Deep Fried Cheese Curds: The Ultimate Snack Recipe

If you've ever been to a fair, a carnival, or a great pub, you know the magic of



OVEN
375°F

TIME
15-20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 pound fresh cheese curds (white or yellow cheddar, ideally squeaky)
1 cup all-purpose flour
1 teaspoon garlic powder
1/2 teaspoon onion powder
1/2 teaspoon salt
1/4 teaspoon black pepper
1 cup milk (whole milk or 2%)
1 large egg
4-6 cups vegetable oil, canola oil, or peanut oil for frying
Ranch dressing, marinara sauce, or your favorite dipping sauce, for serving

DIRECTIONS

- 1. Prepare :** Cheese Curds: If your cheese curds are very cold, let them sit at room temperature for about 15-20 minutes. This helps prevent them from getting too hard in the center when fried. Pat them dry with paper towels to remove any excess moisture.
- 2. Set :** Up Dredging Station: In a shallow bowl, whisk together the flour, garlic powder, onion powder, salt, and black pepper. In another shallow bowl, whisk together the milk and egg until well combined.
- 3. Heat :** Oil: Pour the frying oil into a large, heavy-bottomed pot or Dutch oven. Attach a deep-fry thermometer to the side of the pot. Heat the oil over medium-high heat until it reaches 375°F (190°C).
- 4. Batter the :** Curds: Working in small batches (5-7 curds at a time to prevent overcrowding the oil), first dip the cheese curds into the wet mixture, letting any excess drip off. Then, dredge them thoroughly in the seasoned flour mixture, ensuring they are fully coated. Shake off any excess flour.
- 5. Fry the :** Curds: Carefully add the battered cheese curds to the hot oil, being careful not to overcrowd the pot. Fry for 1-2 minutes, or until they are golden brown and crispy on all sides. They cook very quickly!
- 6. Drain:** Using a slotted spoon or spider, carefully remove the fried cheese curds from the oil. Transfer them to a plate lined with paper towels to drain any excess oil.
- 7. Season & :** Serve: Immediately sprinkle the hot cheese curds with a little extra salt, if desired. Serve them hot and fresh with your favorite dipping sauce.

SWAPS & NOTES

Cheese Curds : The fresher, the better!

If you can find local cheese curds, they will be amazing.

If not, look for them in the dairy or specialty cheese section of your grocery store.

Avoid pre-packaged, aged cheddar cheese, as it won't melt the same way.

TIPS FOR SUCCESS

Temperature Control is Key : Maintaining a consistent oil temperature of 375°F (190°C) is crucial.

If the oil is too cold, the curds will be greasy; too hot, and the outside will burn before the inside melts.

Don't Overcrowd : Frying in small batches is essential.

Overcrowding the pot will drop the oil temperature and lead to soggy, greasy curds.

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

Original recipe: <https://chefmaniac.com/crispy-deep-fried-cheese-curds-the-ultimate-snack-recipe/>