



## Cheese Appetizers

# Cooper® Cheese Stuffed Sweet Potato Bites



Serves: 6



Prep Time: 15 min



Cook Time: 30 min



Total Time: 45 min

## Ingredients

- 1 large sweet potato
- 1 egg\*
- 1/4 cup all-purpose flour
- 1/2 teaspoon kosher salt
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/2 cup Cooper® Sharp White cheese, shredded
- 3 cups cooking oil (preferably peanut oil)
- honey mustard dressing or other sauce for dipping (optional)

## Directions

1. Wash the sweet potato, peel it and cut it in half lengthwise.
2. In a large stockpot, bring to a boil enough water to just submerge the sweet potato halves. Once boiling, add the sweet potato halves to the water and cook for 5 minutes, being careful not to overcook. Drain the pot and carefully set the sweet potato halves aside to cool. Be careful ... hot potato!
3. Once they're cool enough to handle, grate the sweet potato halves with a cheese grater.
4. In a medium bowl, combine the shredded sweet potato and egg. Mix until thoroughly combined.
5. In a separate bowl, combine the flour, kosher salt, paprika, and garlic powder. Mix well.
6. Add the combined dry ingredients to the sweet-potato-and-egg mixture and stir.
7. Add the Cooper® Sharp cheese and mix until all ingredients are well combined. Then form the sweet potato mixture into 1-inch balls (you may want to use an ice cream scoop or melon baller).
8. Fill a deep fryer (or large stockpot) with the oil and heat until oil reaches a temperature of 350°F.
9. Place the sweet potato bites into the oil and fry for 3 minutes. When completed, remove sweet potato bites from the oil with a slotted spoon and place them on a plate lined with paper towels to drain.
10. Serve your crunchy, cheesy sweet potato bites with honey mustard dressing or another dipping sauce of your choice. Enjoy!

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.