



## Cheese Appetizers

# Cooper® Cranberry Fried Cheese Balls - They Double in Size



SHRED



Serves: 8



Prep Time: 20 min



Cook Time: 8 min



Total Time: 28 min

## Ingredients

- 2 1/2 cups Cooper® Sharp White cheese, finely grated
- 3/4 cup grated parmesan cheese
- 2 eggs\*
- 1/4 cup fresh basil leaves, chopped (or 1 1/2 teaspoons dried basil)
- 2 tablespoons dried cranberries, chopped
- 4 tablespoons all-purpose flour
- 1 teaspoon baking powder
- Vegetable oil for frying

## Directions

1. In a medium bowl, combine all ingredients except for the vegetable oil. Mix well until ingredients hold together. Shape into small balls (about 3/4 tablespoon each). Cheese balls will almost double in size when you fry them, so don't make them too big. Set aside in refrigerator for at least an hour.
2. In a medium saucepan or fryer, heat 2 inches of vegetable oil until approximately 350°F.
3. Using a slotted spoon, gently place the cheese balls into the oil. Fry until golden brown and centers are hot. Remove cheese balls from oil and place on paper towels to drain. Serve immediately.
4. If you're feeling adventurous, make it yours by adding chopped cooked ham or peppers. Or serve with dipping sauces like ranch, buffalo, honey mustard, Cajun seasoned ketchup, or even cranberry sauce.

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