

# Hot Honey Mozzarella Sticks



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Recipe by: Laura Vitale

Makes 12

**Prep Time: 20 minutes**

**Cook Time: 15 minutes**

## Ingredients

- \_\_\_ 1 lb Block of Low Moisture Mozzarella
- \_\_\_ 3 Eggs
- \_\_\_ 1/3 cup of Milk
- \_\_\_ 1 Cup of Flour
- \_\_\_ 1 Cup of Panko Breadcrumbs
- \_\_\_ 1 Cup of Italian Seasoned Breadcrumbs
- \_\_\_ Paprika
- \_\_\_ Garlic and Herb Seasoning
- \_\_\_ Salt and Pepper to taste
- \_\_\_

## For the Sauce:

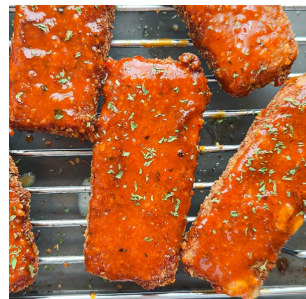
- \_\_\_ 1/2 cup of Buffalo Sauce or Hot Sauce of Choice
- \_\_\_ 2 Tbsp of Butter
- \_\_\_ 2 Tbsp of Honey

1) Prep all your dredging components.

Flour in one bowl, eggs and milk in another and both kinds of breadcrumbs in another, season all 3 with plenty of paprika, garlic and herb and salt and pepper, set aside.

2) Cut the Mozzarella into 12

“rectangles” then dredge in the flour, shaking off any excess, dip into the whisked seasoned eggs mixture and coat in the breadcrumbs then place back into the eggs and back into the breadcrumbs and press them in well, set aside, repeat with all the remaining mozz, place them on a plate and freeze about 30 minutes.



3) Add an inch of vegetable oil in a skillet, preheat over medium heat (right between medium and medium heat, add a few mozz sticks at a time, fry for a minute or two on both sides until golden brown and crispy, remove to a wire rack and meantime, make the sauce.

4) In a small skillet, melt together the hot sauce, butter and honey and cook for a minute or so, then brush on both sides of the mozz sticks and dig in!