



Oaxacan Cheese Sticks

SERVINGS 4 PREP TIME 40 min COOK TIME 20 min

INGREDIENTS

CHEESE STICKS

- 1/2 pound **LaFe Oaxacan Cheese**
- 12 corn tortillas
- 2 cups flour
- 3 teaspoons cayenne pepper
- 2 tablespoons salt
- 2 teaspoons black pepper
- 2 tablespoons dried oregano
- 4 eggs

SALSA

- 1 can crushed tomatoes (large size)
- 1 medium sweet onion
- 3 cloves garlic
- **LaFe Lime Juice** to taste
- 2 cups cilantro, loosely packed
- 2 tablespoons salt

DIRECTIONS

1. Unwrap the ball of cheese, being careful to keep the rope intact, then cut 4-inch sections, similar in size to mozzarella sticks. If some of the pieces seem too wide, cut them in half lengthwise.
2. Season the flour with half of the salt, pepper, cayenne pepper and oregano.
3. Grind the corn tortillas in a food processor until you have fine crumbs, then add the other half of the seasonings to it.
4. Beat the eggs, then place the flour, eggs and tortilla crumbs in three separate bowls, laid out in that order.
5. One at a time, dredge the cheese sticks in the flour, then dip them in the egg. Tap off the extra egg, then roll the stick in the tortilla crumbs and coat evenly.
6. Repeat the egg and tortilla crumbs (but not the flour), then lay out on a tray lined with parchment. Once you've got all your sticks dredged, put them in the freezer for 1 hour.
7. While those are in the freezer, roughly chop your onions, garlic and cilantro. Add those plus the tomatoes into a blender with lime juice and salt, and blend until smooth. Pour into a bowl, cover and set aside.
8. Heat 2-3 inches of oil in a cast-iron or heavy-bottomed skillet to high heat, about 375°F. Remove the cheese sticks from the freezer while the oil is heating up.
9. Drop the sticks into the pan 2-3 at a time, and fry for about 1-2 minutes total, flipping about halfway through, and basting a tiny bit if there are any odd ends sticking out that don't look like they're frying enough. Remove from the skillet once golden brown, and place on a rack or on paper towels.
10. Blot the extra oil, sprinkle with salt while still hot and serve with your homemade salsa.