

Crab Rangoon Mozzarella Sticks



INGREDIENTS

1		<u>Jumbo Crab Sensations®</u>
16	Ounces	Package cream cheese, softened
16	Ounces	Package shredded mozzarella cheese
1/2	Cup	Sliced green onions
2	Tablespoons	Powdered sugar
1	Cup	All-purpose flour
4		Large eggs
1/8	Cup	Water
3 1/2	Cup	Panko breadcrumbs
		Oil for frying

FEATURED PRODUCTS:

MENU PARTS: Appetizers

DIRECTIONS

1. Line 12-inch square baking pan with parchment paper so the paper hangs over the sides of the pan.
2. Stir together cream cheese, mozzarella cheese, crab sensations, green onions, and powdered sugar in a bowl until combined. Transfer to the prepared pan, spreading to an even layer. Freeze for 30 minutes.
3. Lift cream cheese mixture from the pan using the parchment paper. Cut the frozen block in half, then cut each half crosswise into 8 sticks (you will have 32 4x1-inch sticks.)
4. Put flour in a shallow dish. Beat eggs and water together in a second shallow dish. Put panko in a third shallow dish.
5. Dredge each cream cheese stick in flour; shake off excess. Dip into egg mixture, then lift up so excess egg drips back into the bowl. Press into panko to coat both sides. Place the breaded sticks on a baking sheet and freeze for 15 minutes.
6. Fry 3 or 4 sticks at a time until golden brown, about 1 minute. (Keep uncooked sticks in freezer until ready to fry.)