



## FRIED BRIE BITES

**SERVINGS: 6-8 | PREP TIME: 20 MINS | COOK TIME: 1.17 HOURS**

- Using a serrated knife held at a 45° angle, scrape the rind off of the wheel of Brie lightly so that you only remove the rind. There will be small pieces of rind left in little creases of the wheel. You can either scrape the rind out with the tip of the knife, or leave it.
- Get three bowls. In one bowl; combine the flour, salt, pepper, and garlic powder. In the second bowl; whisk together the egg and water. In the third bowl; pour in the Italian breadcrumbs.
- Using a nonstick knife or a cheese cutter (Brie is very soft, and can stick to a knife easily, as well as your fingers); cut the Brie into 1 1/2 inch cubes. As you are cutting the cheese pieces, place them in the bowl with the flour mixture.
- Once all pieces are in bowl, continue to lightly coat each piece with the flour. Shake off any excess flour.
- Line a cookie sheet with parchment. Working one piece of flour-coated cheese at a time, dredge the cheese pieces into the egg mixture and then toss around in the breadcrumbs. Place on the parchment lined cookie sheet. Repeat with all the cheese.
- Flash freeze the sheet of cheese bites for 35-45 minutes.
- Right before removing the Brie bites from the freezer to fry them, heat at least two cups of oil in a 2 1/2 quart saucepan to 350 degrees.

*Tip:* Do not let your oil go too high over 350 degrees nor should you let it drop below 325 degrees. Too hot and you will end up with frozen in the middle burned on the outside. Too cool and they will take too long to brown which will result in the Brie melting too much and seeping out into the oil.

- Carefully, drop Brie bites by the handful into the hot oil. Make sure not to crowd the pot while frying. Use a slotted spoon to gently stir the Brie bites around in the oil so that they cook evenly and don't stick to the bottom. Cook for 1-2 minutes, or just until golden brown.
- Remove with slotted spoon and drain on a paper towel covered plate. Continue this method with remaining cheese bites. Serve hot with a candied pecan dip or a marinara sauce.

• FREEZER MEAL INSTRUCTIONS:

1 wheel of Brie  
1 cup Italian breadcrumbs  
1 cup flour  
1 tsp. salt  
1 tsp. pepper  
1/2 tsp. garlic powder  
1 egg  
1/4 cup cold water  
2-3 cups canola oil for frying

Once you have done a flash freeze, pour your Brie bites into a gallon freezer bag. Seal air tight and store in the freezer until ready to use. Fry from frozen.