

CopyCat Applebee's Cheese Sticks

Ingredients

20 mozzarella sticks cut in half
2 C panko bread crumbs
1 tbsp dried oregano
1 tbsp dried thyme
1 tsp garlic powder
1 tsp salt
1 C flour
2 eggs
1/4 C milk
Oil for frying

Directions

Combine the panko bread crumbs in a food processor with the oregano, thyme, garlic powder and salt.

Pulse until the crumbs are finely ground.

Place the eggs and milk in a medium bowl and whisk.

Set up a station with the flour in one bowl, the egg mixture in another and the panko mix in another.

Dredge the cheese sticks in the flour and shake off the excess.

Coat with the egg mixture and then the panko bread crumb mix.

Repeat the egg and the panko bread crumb coating.

Place on a tray.

When all cheese sticks are coated, place the tray in the freezer for one hour.

In a large, heavy bottom pan, pour enough oil to cover 1/2 inch.

Heat on med/hi until the temperature reaches 375 degrees F.

Fry the cheese sticks until golden brown on both sides. (About 2 minutes)

Serve with your favorite marinara sauce.