

# CopyCat TGI Fridays Mozzarella Cheese Sticks

## Ingredients

1 pound mozzarella cheese  
1 cup all-purpose flour  
1/4 cup cornstarch  
2 cups Italian seasoned breadcrumbs  
1 cup milk  
vegetable oil for frying

## Directions

Cut cheese into long slices approximately 3/8 inch thick.

Blend together the flour and cornstarch in a bowl.

Place a cheese slice into the flour, then dip into a bowl of whole milk, and then dip into the breadcrumbs.

Shake off excess breadcrumbs and place mozzarella stick on a wire rack.

Repeat until all cheese sticks have been dipped once. Discard the flour.

Place cheese sticks back into milk, then into bread crumbs for the second time, and shake off the bread crumbs.

Heat vegetable oil to 350 for frying.

Drop a few cheese sticks into hot oil and fry until golden brown. This should take no longer than 1 minute.

Remove cheese sticks from the oil and place them on a wire rack.

Repeat frying in batches with remaining breaded cheese sticks.

Serve with your favorite marinara sauce.