

## Halloumi Fries with Spicy Chili Jam

Prep: 10 min. | Assembly: 15 min. | Total: 25 min. | Makes 12 Fries

Deep fried cheese sticks for snacking



### Ingredients:

- 1 ea. Halloumi
- 2 cups Panko breadcrumbs
- 2 Eggs
- 1 tsp. Kosher salt
- 3 cups Canola oil, or similar high heat oil
- ½ cup Blake Hill Preserves Fresno and Thai Chili Jam, 10 oz.

### Directions:

1. Heat the canola or peanut oil in a Dutch oven or deep pot over medium heat until a thermometer reads 350 F.
2. Cut the halloumi into 10-12 sticks at roughly a ½ to ¾" thickness, the length of the block of cheese.
3. Whisk the eggs in a shallow dish and set aside. In another shallow dish, mix the salt and panko to incorporate.
4. Set up the breading station and roll each halloumi fry first through the egg, then through the panko mixture before dropping into the hot oil. Take care not to overcrowd the pot.
5. Remove the halloumi fries to a wire rack or paper towel lined plate to cool slightly.
6. Serve warm with the chili jam for dipping.