

Pecorino and Herb Cheeseballs

Prep: 10 min. | Cook: 20 min. | Total: 30 min. | Serves: 6

Fried cheese bites infused with Italian flavor.



Ingredients:

- 6 slices White Bread, torn into small pieces
- 4 ea. Eggs, beaten
- ¼ cup Milk
- ½ lb. Pecorino Calabrese, grated
- 1 clove Garlic, minced
- 2 Tbsp. Parsley, minced
- 1 tsp. Dried Basil
- 2 tsp. Kosher Salt
- ½ cup Murray's Italian Extra Vergin Olive Oil
- 1 ½ cups Marinara Sauce

Directions:

1. In a medium mixing bowl, add the torn bread, eggs and milk and mix thoroughly. Add the grated cheese, minced garlic, parsley, dried basil, and salt then set the mixture aside.
2. Meanwhile, heat the olive oil in a medium pan over medium-high heat. Have a paper towel-lined plate on the side for the cheese balls once they have been cooked.
3. Working in batches if necessary, take two tablespoons of the mixture and form into a ball shape. Once formed, carefully place the ball into the heated oil. Continue this process until the pan is full. Cook until golden brown, flipping as needed, on all sides.
4. Place the cooked cheese balls on the paper towel-lined plate to drain.
5. Serve as soon as possible, with the marinara sauce on the side for dipping, heated if desired.