



# BELL'S WINTER WHITE GOAT CHEESE FRITTERS

**YIELDS 2 DOZEN FRITTERS**

**INGREDIENTS:**

- 16 oz. goat cheese
- 1/2 cup Bell's Winter White
- 1 TBS chopped tarragon
- 1 TBS chopped rosemary
- 1 shallot, minced
- 1 TBS salt
- 1/2 tsp ground clove
- 2 cups flour
- 4 eggs, beaten
- 2 cups bread crumbs
- 8 cups canola oil
- Salt for seasoning



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# INSTRUCTIONS:

1. In a mixing bowl, combine the goat cheese, Winter White, herbs, shallot, salt and spices until fully combined. Refrigerate the mixture for 1 hour.
2. Once chilled, using a tablespoon, scoop out spoonfuls of the mixture and roll into small balls. Place them on a small cookie sheet and put into the freezer. Leave in the freezer until fully frozen.
3. Place the flour, eggs, and bread crumbs into separate bowls. Roll the frozen goat cheese balls into the flour, then eggs, then bread crumbs until all the balls are coated.
4. While you are breading the goat cheese, pour the 8 cups of oil into a heavy bottom pot at least 1 gallon in size and heat until the oil is 300-325°F (you want to make sure you have plenty of room in the pot so that when you fry the fritters you don't run the risk of the oil flowing over the top of the pot).
5. Fry the fritters, 4 to 5 at a time, until they turn a deep, golden brown. Place the fritters on a plate lined with paper towel, sprinkle with salt, and enjoy with a pint of Winter White.

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