

Name \_\_\_\_\_

## Recipe Reading - Recipe Cards

### Mozzarella Sticks Answer Key

1. The key dry ingredients used in the breadcrumb mixture are breadcrumbs, grated Parmesan cheese, garlic powder, dried oregano, salt, and black pepper.
2. Freezing the coated cheese sticks before frying them helps the coating set and prevents the cheese from melting too quickly during frying.
3. You should heat the vegetable oil to 350°F (175°C) for frying.
4. You typically fry the mozzarella sticks for about 1-2 minutes in step 10, or until they turn golden brown.
5. You should use a plate lined with paper towels to drain excess oil from the fried mozzarella sticks.
6. The recommended dipping sauce for serving with mozzarella sticks is marinara sauce.