

★ **RECIPE + SHOPPING LIST** ★

Hurricane Bay Mozz Sticks.

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| YIELDS 24 sticks | PREP 1 hr 20 min | COOK 8 min | OIL TEMP 350°F | DIFFICULTY Beginner |
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The trick to mozz sticks isn't the fryer, it's the freezer. Frozen solid before they hit the oil or the cheese leaks. The HB-4 holds 350°F across 8 to 10 frozen sticks because the oil mass absorbs the cold without crashing.

INGREDIENTS

- 1 lb low-moisture block mozzarella cheese
- 3/4 cup all-purpose flour
- 3 large eggs
- 3 Tbsp whole milk
- 2 cups panko breadcrumbs
- 1 1/2 tsp garlic powder
- 1 1/2 tsp onion powder
- 1 tsp dried oregano
- 1 tsp dried basil
- 1 tsp kosher salt
- 4 gallons peanut oil
- 1 jar marinara sauce, for dipping

WALMART SHOPPING LIST PINNED

- Great Value Whole Milk Mozzarella Block, 16 oz
Dairy
- Gold Medal AP Flour, 5 lb
Baking aisle
- Great Value Large Eggs, 1 dozen
Dairy
- Great Value Whole Milk, 1 gal
Dairy
- Kikkoman Panko Bread Crumbs, 8 oz
Asian aisle
- McCormick Garlic Powder, 3 oz
Spice rack
- McCormick Onion Powder, 2.62 oz
Spice rack
- McCormick Oregano Leaves, 0.75 oz
Spice rack
- McCormick Basil Leaves, 0.5 oz
Spice rack
- Morton Kosher Salt, 16 oz
Spice rack
- Member's Mark Peanut Oil, 35 lb
Sam's Club · fills the HB-4
- Rao's Homemade Marinara, 24 oz
Pasta aisle

METHOD

1. CUT THE CHEESE INTO STICKS.

Cut the block of mozzarella into pieces about the length and thickness of your finger. You should get 20 to 24 sticks out of a 1 lb block. Even sizing matters, uneven sticks fry unevenly.

2. SET UP THREE BREADING STATIONS.

One bowl with the flour. One bowl with eggs and milk whisked together. One bowl with panko, garlic powder, onion powder, oregano, basil, and salt mixed together.

3. DOUBLE-BREAD EACH STICK.

Roll each stick in flour, then egg, then panko. Then back into the egg and back into the panko a second time. The double coat is what holds the cheese in.

4. FREEZE SOLID.

Lay the breaded sticks on a parchment-lined sheet pan and freeze at least 1 hour, ideally 2 to 3. They need to be hard as a hockey puck before they hit the oil. This is non-negotiable.

5. BRING THE HB-4 TO 350°F.

Fill the Hurricane Bay HB-4 with 4 gallons of peanut oil and bring to 350°F, about 12 to 14 minutes from cold.

6. FRY FROZEN STICKS 2 MINUTES.

Lower 8 to 10 frozen sticks into the basket and fry for 2 to 2 1/2 minutes, turning once. Pull them when the breading is deep golden, not before. Frozen-to-fried, the cheese inside should be melted but not running.

7. DRAIN AND REST 30 SECONDS.

Set the sticks on a paper-towel-lined sheet pan and let them rest 30 seconds so the cheese settles. If you bite in immediately you'll burn the roof of your mouth.

8. SERVE WITH WARM MARINARA.

Heat the marinara in a saucepan and serve in a small bowl alongside the sticks for dipping.

Hurricane Bay HB-4 Notes

★ OIL VOLUME

4 gallons. Frozen-solid sticks pull a lot of heat fast and you need the bath to absorb it.

★ RECOVERY

90 seconds between batches. Frozen food crashes oil more than room-temp food. The 90,000 BTU burner climbs back fast.

★ COATING THICKNESS

Double bread, panko outside. Single coat will leak.

★ TARGET TEMP

350°F. Higher and the breading burns before the cheese melts, lower and the cheese leaks.

★ BASKET CAPACITY

8 to 10 sticks per batch. They float and need room to roll over.

★ OIL REUSE

Cheese-stick oil is fine for any battered food but skip it for delicate fish, the breading flavor is strong.

RECIPE INSPIRED BY: *Andy Baraghani's "BA's Best Mozzarella Sticks" on Bon Appétit. Adapted for the Hurricane Bay HB-4's 4-gallon outdoor capacity.*