

The Food Fellas

Cheese Fritters with Port Glazed Apricots
serves 8

11 oz log white goat cheese (in 12 equal balls)

12 oz beer

1 egg

1 cup flour

1 cup dried apricots

1 cup Port

3 cups of Cooking oil

- Place the apricots and port in a saucepot and cook until tender.
- Heat the oil in a saucepan
- In a bowl mix the egg, flour and beer until a batter is formed.
- Drop the goat cheese balls into the batter to coat them completely.
- Test the oil by dropping a little into the oil. If it floats and is golden brown (not black) then you may begin to fry the goat cheese.
- Cook until golden and remove to a paper towel.
- Serve each ball with an apricot.

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Sponsored by Clementine's Kitchen, Tools and Techniques for the Home Chef, located in the Stone Creek Shopping Village at Hwy 68 and Canyon Del Rey, one mile east of the Monterey Airport