

Deep Fried Grilled Cheese

Servings : 4

Amount	Measure	Ingredient - Preparation Method
8	slices	hearty white bread
8	slices	cheese
1/2	cup	mayonnaise
2	large	eggs
2/3	cup	milk
1 1/2		sleeves ritz crackers - crushed
4	quarts	oil for frying (peanut or canola)

Place parchment paper on a cookie sheet.

Lay out the bread and on each slice, on only one side of bread, spread mayo. Add 2 slices of cheese to 4 slices of bread and cover.

Cut each sandwich into quarters.

In a pie dish, whisk together the eggs and milk. In another dish add crumbs.

Dredge each quarter in the eggs and then the crackers. Place on cookie sheet and repeat with all sandwiches. Place in fridge for 1 hour.

Fill a Dutch oven 1/2 to 3/4 full of oil. Heat over medium high heat. Cook 2-4 quarters at a time, about 1-2 minutes until golden and cheese is melted.

Remove from oil to a paper towel lined plate.