

# Bone Suckin' Fried Goat Cheese Salad



# **Bone Suckin' Fried Goat Cheese Salad**

## **Ingredients:**

**Bone Suckin' Hot Seasoning**, 3 Tbsp.

**Goat cheese (plain)**, 1, 8 oz. or 1 log

**Eggs**, 1

**Panko (a Japanese bread crumb)**,

2 cups

**Flour**, 1 cup

**Sea Salt and pepper** to taste

**Peanut oil**, 2 cups

**Salad lettuce** of your choice., 1 bag



## **Directions:**

In small bowls place individually, the flour, eggs (whisked) and panko bread crumbs. Put the peanut oil into a sauce pan and bring the temperature to a medium-high setting. Slice the goat into 4 equal sizes. Coat the goat cheese medallions in flour first, then egg, then coat in panko. Make sure the cheese is coated well. Place goat cheese medallions into the hot peanut oil; let fry about 2 minutes on each side until golden brown. Remember, dip, dip, dip, and fry! Place the medallions on a paper towel to drain. Arrange your salad on the plate as desire and place the goat cheese on top. This salad can be topped with fresh parsley and crushed Fire Dancer Peanuts and drizzled with our Bone Suckin Mustard Vinaigrette or Bone Suckin Yaki Sauce for a sweeter tasting dressing. This salad is a home run as a side or main dish!

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