

"Oven-Fried" Cheese Balls

February 8th, 2021

This recipe serves: 6

Prep Time: 02:00

Cook Time: 00:00

These Cheese Balls are baked, not fried, and can be coated with a Dipping/Finishing Sauce (multiple recipe's are linked below). The Cheese Balls are a great game-day appetizer or to accentuate any full Holiday spread.

Ingredients:

8 ounces Neufchatel Cheese
8 ounces Gorgonzola Cheese
2 whole Eggs, beaten
2 Cups Panko Breadcrumbs

Dipping/Finishing Sauce - Prepare one of the following recipes:

Buffalo Dipping Sauce
BBQ Dipping Sauce
Asian Dipping Sauce
Coconut Curry Dipping Sauce
Tikka Masala Dipping Sauce
Peruvian Dipping Sauce

Select a Garnish to match the Dipping/Finishing Sauce:

Sesame Seeds, as a garnish (optional)
Scallions, finely minced, as a garnish (optional)
Fresh Cilantro, finely chopped, as a garnish (optional)

Directions:

In a medium bowl, microwave the Neufchatel Cheese and the Gorgonzola Cheese for about 30 seconds to soften.

Mix until thoroughly incorporated.

Cover and refrigerate 1 hour to overnight.

Preheat oven to 400° Fahrenheit.

Line a baking sheet with parchment paper, set aside.

Using a small melon baller or your hands, scoop the Cheese mixture and form into about 20 to 24 small Cheese Balls. Place each Cheese Ball on the prepared baking sheet.

Lightly beat eggs in a small bowl. Fill a plate or shallow bowl with the Panko Crumbs.

Dip each Cheese Ball into the Egg wash. Roll the Cheese Ball around so it is completely coated, then carefully move the Cheese Ball to the Panko Crumbs.

Toss the Crumbs onto the ball and gently roll the Cheese Ball to coat to ensure that it is fully covered.

Place the Panko covered Cheese Ball back onto prepared baking sheet. Repeat for all of the Cheese Balls.

Ensure that none of the Cheese Balls are touching each other on the baking sheet.

Bake for 15 to 20 minutes or until the Crumb on the Cheese Balls is golden and crisp.

While the Cheese Balls are baking, prepare a Dipping Sauce

When the Cheese Balls reach the desired color, remove the baking sheet from the oven and cool for 10 minutes. Do not turn off the oven.

Carefully dip each Cheese Ball into the Dipping/Finishing Sauce. Return the Cheese Balls to the baking sheet.

Move the baking sheet back into the oven for another 5 minutes.

After 5 minutes, remove from the oven and let the tray cool for 10 to 15 minutes.

Garnish and serve.