

Muenster Cheese Fingers with Bloody Tomato Sauce



MASTER CHEF
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Created by Chef Dale Miller, Certified Master Chef

Serves 8 – 10

Muenster Fingers

Ingredients:

- 1-pound Muenster cheese chunk, cut into ½ x ½ x 3-inch sticks
Note: A 1-pound block of Muenster will give you about 40 Muenster sticks.
- Vegetable or canola oil as needed for deep frying.

Standard Breading Procedure:

In 3 separate shallow pans or pie plates, set up your breading station:

- **Flour:** 1 c. all-purpose flour with ½ tsp. ground black pepper
- **Egg Wash:** 2 eggs beaten with ¼ c. milk
- **Breading:** 2 c. Panko crumb and 1 c. red & black tortilla chips, finely crushed

Procedure:

1. Coat the Muenster fingers in flour, shaking off excess flour; then place in the egg wash; then into the breading turning to coat all sides. Lay on a parchment-lined sheetpan.
2. Repeat the process so that the fingers are double coated. Be careful to use the same hand for the same procedure so that the flour, egg wash, and breading do not become co-mingled.
3. Place the mozzarella fingers in the freezer until needed.
Always allow time for any breaded item to rest before frying or the coating may fall off.
4. When ready to serve, fry the Muenster fingers in 350° oil until golden brown and crispy. Place on paper towel to absorb excess oil.
5. Serve with Bloody Tomato Sauce.

Bloody Tomato Sauce

Ingredients:

- ¼ c. olive oil
- 1 clove garlic, minced
- ¼ c. vodka
- 1- 28 oz. can diced Italian plum tomatoes, in juice
- ½ c. tomato puree
- 3 ea. sun-dried tomatoes, diced
- Salt and black pepper to taste
- 2 tbsp. horseradish, plus additional according to taste
- Tabasco to taste

Procedure:

1. Heat olive oil in a small saucepan. Add garlic and cook until golden. Add vodka, diced tomatoes, tomato puree, and sun-dried tomatoes.
2. Season with salt and pepper and simmer for about 20 minutes, stirring occasionally with a wooden spoon.
3. Remove from stove and let cool slightly.
4. Puree the tomato mixture into a thickened sauce using a submersible blender.
5. Adjust seasoning and add desired amount of horseradish and Tabasco.
6. Serve with Muenster fingers while still warm.