

FROZEN BREADED & BATTERED CHEESE CURDS



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From the Cheese Curd Capital® -- Ellsworth Cooperative Creamery's All-Natural Cheddar Cheese Curds, are made from farmer certified rBST free milk, sourced from our 300+ farm family owners. These are pre-breaded and pre-battered, and then frozen for convenient foodservice applications.

4/2.5 lb. Buttermilk Breaded White Cheddar Cheese Curds

Item number 880134

Our famous white cheese curds finished with a signature buttermilk batter and seasoned coating.

4/2.5 lb. Breaded Hot Buffalo White Cheddar Cheese Curds

Item number 880334

Our proprietary Hot Buffalo flavored cheese curds, battered and finished in a seasoned coating.

4/2.5 lb. Beer Battered White Cheddar Cheese Curds

Item number 880234

Our white cheddar cheese curds coated with an exclusive beer batter made with a local Wisconsin lager.



Ready to be deep fried in your kitchen, cheese curds are a favorite appetizer throughout the Midwest and a growing trend nationally. However, don't confine these tasty morsels to your appetizer menu alone. Innovative restaurants and chefs are making the most of their customers' love of the curd and including them in the ingredient list for salads, sandwiches, entrees, and desserts, and making their deep fried cheese curd unique to them with house made signature sauces.

Menu Suggestions:

- Warm Cheese Curd Salad
- Cheese Curd Po-Boy Sandwich
- Cheese Curd Lettuce Wraps
- Grilled Cheese Curd Sandwich
- Curd Burger
- Curd Tacos

Dipping Sauce Suggestions:


- Spicy Horseradish
- Cilantro Jalapeño
- Honey Mustard
- Wasabi Mayo
- Orange Ginger
- Sweet Chili



**Ellsworth
Cooperative Creamery**

232 North Wallace
Ellsworth, WI 54011
715-273-4311

www.EllsworthCheese.com

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