

Beer Battered Cheddar + Chardonnay Mayo

By Alex Idov @ BourbonandSchmaltz.com

These little fried cheddar bites are legit, y'all. Beer battered and deep-fried chunks of cheddar cheese are transformed into an awesome Chanukah finger-food. The custom to eat cheese and other dairy delicacies on Chanukah acts as a significant reminder, acknowledging and honoring the courageousness of a Jewish woman named Yehudit (Judith), whose actions involving cheese and wine played a great part in the Chanukah miracle. With the intent of saving Jerusalem from the impending siege by the enemy Syrian-Greek troops, Yehudit, a Chasmonean woman of great beauty, seduced the opposing army's general and induced him into a drunken stupor by feeding him salty cheese that made him thirsty, followed by wine with which to quench his thirst. After the general had fallen asleep due to his drunkenness, Yehudit took his sword and killed him with his own weapon, demoralizing his troops and causing them to retreat from their attack on the Holy City. You know what comedian Alan King says: "They tried to kill us, we won, let's eat!" Of course, the better-known custom of eating foods fried in oil is meant to remind us of the miracle of the pure olive oil illuminating the menorah for 8 days, while there was really only enough pure oil to keep it lit for one. So, as you see, these fried cheddar bites are infused with the rich culinary traditions of Chanukah, cheese fried in oil and served with a wine-infused dipping sauce. Who knew tradition could taste so good? May this Chanukah bring you much light and many open miracles.

Dairy Serves 8-10

- 3 8oz. block Cheddar Cheese
- 2 cups All-Purpose Flour, divided
- 2 teaspoons Paprika
- 1 teaspoon Garlic Powder
- 2 teaspoons Sea Salt
- 1/2 teaspoon Ground Black Pepper
- 1 1/2 cup (12 ounces) Lager, or Beer of your choice
- Peanut, Grapeseed, or light Olive Oil, for frying

Cut the cheddar into medium sized cubes and set aside in the refrigerator.

In a large bowl, whisk together 1 1/2 cups of flour with paprika, garlic powder, salt and pepper. Whisk in the beer until the mixture is well combined. Let the batter rest at room temperature for 10 minutes.

In a large pot, heat approximately 2-3 cups of oil. Remove the cheddar cubes from the refrigerator and toss them with the remaining 1/2 cup of flour. Dip the cubes into the beer

batter and carefully drop the battered cubes into the oil one at a time. Allow the cheese to fry for about 10-15 seconds before flipping it over and before adding another cube (depending on the size of your pot, you should be able to get about 4-6 cubes into the pot at one time.) I do not recommend placing a few cubes into the pot at one time, as they will most likely all stick together. Fry each cube for approximately 30-45 seconds. Remove from the pot and drain on a paper-towel lined plate. Serve and enjoy.

Chardonnay Mayo

Makes approximately 3/4 cup

- 1/2 cup Mayonnaise
- 1/2 tablespoon Chardonnay
- 1/4 teaspoon Balsamic Vinegar
- 1/4 teaspoon Sea Salt
- 1 teaspoon Chopped Cilantro
- 2 tablespoons Granulated White Sugar
- Mix together all of the ingredients and enjoy with your cheddar bites.