

Goat Cheese Croquettes

<http://userealbutter.com/2009/03/29/goat-cheese-croquettes-recipe/>

slightly modified from Cornmeal-Crusted Goat Cheese by Southwest Flavors: Santa Fe School of Cooking

2 eggs
1 cup milk
2 cups cornmeal, coarse
1 tbsp black peppercorns, cracked
1 cup flour
9 oz. goat cheese, soft
1/2 cup cheddar cheese, finely shredded
1 tbsp green chiles or chipotles, roasted, peeled and chopped
2 cups vegetable oil

Whip eggs and milk together. Mix cornmeal and peppercorns together. Place flour on wax paper. [Jen's note: I put the flour in a bowl.] Combine goat cheese, cheddar, and chile; then divide the mixture into six equal parts. Roll into balls, and flatten at opposite ends for stability. [Jen's note: I kept them round as I like unstable food.] Dredge the goat cheese mixture in flour, followed by the egg wash and ending with the cornmeal mixture, being careful to coat the cheese completely. Heat oil in a skillet over medium-high heat to 375°F and fry the cheese until golden brown (or before the bloody things disembowel in the oil). Remove the cheese with a slotted spoon and place on paper towels. Serve with Mango-Chipotle Salsa (I didn't have any on hand). Serves 6.