



Buttermilk Blue Cheese Fritters

8 two oz. chunks of Buttermilk Blue cheese
1 cup flour
½ cup seltzer
¼ cup sugar
1 tbsp. garlic infused sesame seeds
Crushed red peppers to taste
Salt and pepper to taste
½ cup pineapple salsa
Oil for frying

Mix flour, seltzer, sugar, garlic infused sesame seeds, crushed red peppers, salt and pepper until batter is smooth. Dip chunks of Buttermilk Blue cheese into batter and fry in 375 degree oil until golden brown. Garnish with pineapple salsa.