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Goat Cheese Stuffed Squash Blossoms

These goat cheese stuffed squash blossoms are so beautiful that they are almost too pretty to eat...almost!

Squash blossoms

1 tablespoon soft goat cheese per blossom

½ half teaspoon finely chopped chives per blossom

8-9 inch piece of fresh chive

Rice Flour

Water

Kosher salt

Harvest squash blossoms early in the morning. Gently rinse them and remove any bugs. Remove stamens and pistils.

Store in damp paper towels in the vegetable bin of your refrigerator until you are going to fry them.

Combine the goat cheese and chives and roll the mixture into a small ball. If the flower is open, stuff the goat cheese ball down into the flower and gently press it into the bottom of the cup of the flower. Tie with the longer piece of chive.

When you are ready to fry them, make a batter out of rice flour and water. It should be the consistency of thin pancake batter.

Heat 2 inches of peanut oil in a deep skillet to 375 degrees on a deep-fat thermometer.

Working quickly in batches, hold the blossoms by the stem end and dip them in the batter, coating each completely. Let any excess batter drip off and fry in hot oil, turning every 1 ½ to 2 minutes, or until golden and crisp.

With a slotted spoon transfer the fried blossoms to paper towels to drain. Salt immediately and serve hot.

Victoria Wesseler

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