

## Jalapeño Cream Cheese Croquettes with Spicy Aioli

Ingredients: (Makes about 22 croquettes)

2 eight ounce packages jalapeño cream cheese  
Flour  
2 Eggs (beaten)  
1 cup Panko bread crumbs  
Vegetable or Peanut oil (for frying)

Spicy Aioli:

1 cup mayonnaise  
1 tablespoon Sriracha hot sauce  
2 teaspoons lemon juice



Directions:

Heat the oil (two inch depth) in a dutch oven or large sauce pan to 350 degrees.

Combine all the sauce ingredients into a small bowl and whisk to combine.

Portion cold cream cheese into 20g portions and roll them into balls. Set up a 3 part dredging station, one with flour, one with the beaten eggs, and one with Panko bread crumbs. First dip the cream cheese balls into the flour, then into the egg, then roll them in the Panko. Fry in batches until golden brown, 2-3 minutes per batch.

Place dollops of aioli on the plate and top each dollop with a croquette. Garnish with thinly sliced scallion or red sorrel.