

Prep time: 30 minutes

Cook time: 15 minutes

Total time: 45 minutes

Intensity Level: Intermediate (Requires deep frying)

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Introduction

If you're looking for the ultimate crowd-pleasing appetizer that combines tangy, creamy, and crispy in every single bite, look no further. These Crispy Fried Pickle Ranch Cheese Bombs are the love child of a mozzarella stick and a fried pickle, elevated with the herby zing of ranch dressing.

We start with a gooey, stretchy core of mozzarella and cream cheese, folded with sharp cheddar, chopped dill pickles, and a robust ranch seasoning blend. This savory filling is then sealed inside a pillowy dough, coated in a seasoned panko crust, and fried until the exterior is a perfect golden brown. When you break one open, the cheese pulls into long, delicious strings, releasing the briny aroma of dill and garlic.

Whether you are hosting a game day party, need a fun snack for a movie night, or just want to treat yourself, these bombs are the answer. Serve them with a cool side of ranch for dipping and watch them disappear in seconds.

Ingredients

For the Filling:

- 8 oz full-fat cream cheese, softened to room temperature
- 1 cup low-moisture mozzarella cheese, shredded
- 1/2 cup sharp cheddar cheese, shredded
- 1/2 cup dill pickles, finely chopped and patted dry (plus 1 tbsp pickle juice)
- 2 tbsp fresh dill, chopped (or 1 tbsp dried dill)
- 2 tbsp ranch seasoning mix (store-bought or homemade)
- 1 tsp garlic powder

- 1/2 tsp onion powder
- 1/4 tsp black pepper

For the Assembly:

- 1 can (16 oz) refrigerated crescent roll dough or flaky biscuit dough
- All-purpose flour (for dusting)

For the Breading Station:

- 1/2 cup all-purpose flour
- 2 large eggs, beaten with 1 tbsp water
- 1 1/2 cups Panko breadcrumbs
- 1/2 tsp garlic powder
- 1/2 tsp paprika
- 1/4 tsp salt

- Pinch of cayenne pepper (optional)

For Frying:

- 4 cups vegetable or canola oil (for deep frying)

For Serving:

- Prepared ranch dressing
- Extra chopped dill for garnish

Equipment

- Large mixing bowl
- Medium mixing bowls (3 for breading station)
- Whisk
- Deep heavy-bottomed pot or deep fryer
- Candy thermometer (or instant-read thermometer)

- Slotted spoon or spider strainer
 - Paper towel-lined plate
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Instructions

Phase 1: Preparing the Filling (Intensity: Low)

1. **Dry the Pickles:** This is the most critical step. Chop your dill pickles finely. Place them on a paper towel or clean kitchen towel and squeeze out as much moisture as possible. If your pickles are too wet, the cheese bombs will explode during frying.
2. **Mix the Cheeses:** In a large bowl, combine the softened cream cheese, shredded mozzarella, and sharp cheddar. Mix with a spatula or hand mixer until smooth and fully incorporated.
3. **Add Flavor:** Add the chopped pickles, 1 tablespoon of pickle juice, fresh dill, ranch seasoning, garlic powder, onion powder, and black pepper. Fold gently until everything is evenly distributed.
4. **Chill:** Cover the bowl and place the filling in the freezer for 15 minutes. This hardens the cheese, making it much easier to scoop and wrap.

Phase 2: Assembling the Bombs (Intensity: Medium)

5. Prepare the Dough: While the filling chills, open your crescent roll dough. If using crescent rolls, pinch the perforated seams together to form a solid sheet of dough. Cut the dough into 12 equal squares (or rectangles). If using biscuit dough, flatten each biscuit into a 3-inch circle.
6. Scoop the Filling: Remove the filling from the freezer. Scoop about 1 to 1.5 tablespoons of the mixture and roll it into a ball with your hands. Place the ball in the center of a dough square.
7. Seal: Pull the corners of the dough up over the filling. Pinch the edges together firmly to seal the bomb. Roll the ball gently between your palms to smooth out the seams. Ensure there are no gaps or tears, or the cheese will leak out.
8. Freeze Again: Place the assembled bombs on a plate and return them to the freezer for 15-20 minutes while you prepare the breading station.

Phase 3: The Breading Station (Intensity: Low)

9. Set Up: Prepare three shallow bowls.
 - Bowl 1: Add the all-purpose flour.
 - Bowl 2: Whisk the eggs with 1 tablespoon of water until frothy.

- Bowl 3: Combine the Panko breadcrumbs, garlic powder, paprika, salt, and cayenne pepper.

10. Coat: Remove the chilled bombs from the freezer. Working one at a time, roll the bomb in the flour, shaking off the excess. Then, dip it into the egg wash, ensuring it is fully coated. Finally, roll it in the Panko mixture, pressing gently so the crumbs adhere. For extra crunch, dip the bomb back into the egg and then the Panko for a double coat.
11. Rest: Place the breaded bombs on a wire rack or plate. Let them rest for 10 minutes before frying. This helps the coating set and prevents it from falling off in the oil.

Phase 4: Frying (Intensity: High)

12. Heat the Oil: In a deep, heavy-bottomed pot, heat the oil over medium-high heat until it reaches 350°F (175°C) . Use a candy thermometer to monitor the temperature; if the oil is too hot, the outside will burn before the cheese melts; if it is too cold, the bombs will absorb oil and become greasy.
13. Fry: Carefully lower 3-4 bombs into the hot oil using a slotted spoon. Do not overcrowd the pot, as this will drop the oil temperature.
14. Cook: Fry for 2 to 3 minutes per side, or until the crust is a deep golden brown and crispy. They should float to the top when done.
15. Drain: Remove the bombs with a slotted spoon and transfer them to a plate lined with paper towels to drain excess oil.

Phase 5: Serving (Intensity: Low)

16. Serve Immediately: These are best enjoyed hot and fresh while the cheese is molten. Arrange them on a serving platter.
 17. Garnish: Sprinkle with a little extra fresh dill and serve with a side of cold ranch dressing for dipping.
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Recipe Notes & Tips

- The Moisture Rule: The biggest mistake with fried pickles and cheese is moisture. Make sure your pickles are dry and your cream cheese isn't watery. If your filling feels too soft to roll, put it back in the freezer for 5 minutes.
- Sealing is Key: If you don't seal the dough properly, the cheese will leak into the oil, causing a messy splatter and burning the oil. Pinch those seams tight!
- Air Fryer Option: If you prefer not to deep fry, you can air fry these. Preheat the air fryer to 390°F (200°C). Spray the bombs generously with cooking spray and air fry for 6-8 minutes, flipping halfway through, until golden brown.
- Make Ahead: You can assemble and bread the bombs, then freeze them on a baking sheet. Once frozen solid, transfer them to a Ziploc bag. Fry them directly from frozen, adding 1-2 minutes to the cooking time.

Nutrition Information

Disclaimer: The nutritional information below is an estimate and will vary based on the specific brands of ingredients used and the amount of oil absorbed during frying.

Serving Size: 1 Cheese Bomb

Calories: 210

Total Fat: 14g

Saturated Fat: 6g

Trans Fat: 0g

Cholesterol: 45mg

Sodium: 380mg

Total Carbohydrates: 15g

Dietary Fiber: 1g

Total Sugars: 2g

Protein: 6g

Vitamins & Minerals:

- Vitamin A: 8% DV
- Vitamin C: 2% DV
- Calcium: 10% DV
- Iron: 4% DV