
Food for the Soul

Fried Ravioli

Appetizers/Snacks

olive oil, for frying

1 C buttermilk

2 C Italian style breadcrumbs

1 pkg cheese or meat ravioli, thawed

1/4 C parmesan cheese, grated

1 jar marinara sauce, heated for dipping

Instructions

Pour enough olive oil into a large frying pan to reach a depth of 2 inches. Heat the oil over medium heat. While the oil is heating, put the buttermilk and the breadcrumbs in separate shallow bowls. Working in batches, dip ravioli in buttermilk to coat completely. Allow the excess buttermilk to drip back into the bowl. Dredge ravioli in the breadcrumbs. When the oil is hot, fry the ravioli in batches, turning occasionally, until golden brown, about 3 minutes. Using a slotted spoon or tongs, transfer the fried ravioli to paper towels to drain. Sprinkle the fried ravioli with parmesan cheese and serve with a bowl of warmed marinara sauce for dipping.

"Delight yourself also in the Lord, and he shall give you the desires of your heart." Psalm 37:4

--Lori Rose
