Double Ranch Mozzarella Sticks

* **YIELD**About 20 sticks

Xiao for The New York Times

This is a dream recipe for ranch-dressing superfans (you probably know one, or maybe you are one). Creamy, peppery ranch dressing became hugely popular in the 1990s, and now it often shows up on chicken wings, burgers, tacos, pizza and even mozzarella sticks. In this recipe, the bread-crumb coating is spiked with ranch seasoning, and then the crunchy nuggets of melted cheese get dipped into cooling ranch. Or you could go back to the classic dip for these: [marinara sauce](https://cooking.nytimes.com/recipes/1015987-classic-marinara-sauce).

INGREDIENTS

* **1** **pound low-moisture (packaged) mozzarella, in one piece**
* **¾** **cup all-purpose flour**
* **3** **large eggs**
* **3** **tablespoons buttermilk**
* **1** **tablespoon ranch seasoning mix(store-bought, or**[**see our classic ranch dressing recipe**](https://cooking.nytimes.com/recipes/1019546-classic-ranch-dressing)**)**
* **2** **cups panko (Japanese bread crumbs)**
* **1 ½** **teaspoons dried parsley**
* **1 ½** **teaspoons dried dill**
* **1** **teaspoon dried oregano**
* **Vegetable oil, for frying**
* **Kosher salt**
* **Classic ranch dressing or ranch dressing with fresh herbs, for serving (**[**see recipe**](https://cooking.nytimes.com/recipes/1019547-ranch-dressing-with-fresh-herbs)**)**
* PREPARATION
1. Cut the mozzarella into sticks about 3 inches long and 3/4 inch thick.
2. Line a rimmed baking sheet with parchment paper. Place three shallow bowls on a work surface. Place the flour in one bowl. In another bowl, whisk eggs and buttermilk together. In a third bowl, combine the ranch seasoning with panko, parsley, dill and oregano.
3. Working one at a time, dredge a piece of mozzarella in flour. Dip in the egg mixture, let any extra drip off and then roll in panko mixture, pressing gently to coat well. Place on the baking sheet and repeat with remaining ingredients. Freeze at least 2 hours and up to 1 week. To store, transfer frozen sticks to bags or containers.
4. When ready to serve, heat 2 inches oil to 350 degrees in a large pot over medium heat. Working in batches to avoid crowding the pan, fry the frozen sticks until golden brown all over, turning occasionally, 2 to 3 minutes. Transfer to a paper towel-lined plate and immediately sprinkle lightly with salt.
5. Serve with thick ranch dressing, for dipping.