

Recipe card

Fried Mac and Cheese Bites

Take a bite of the best
mac & cheese



Ingredients:

For Mac & Cheese:

- 8oz elbow noodles
- 2 tbsp butter
- 2 tbsp flour
- 1 cup 2 tbsp milk
- 1 tsp salt
- ½ tsp garlic powder
- ¼ tsp paprika
- ⅛ tsp nutmeg
- 1 ½ cups cheddar cheese
- 1 ½ cups monterey jack cheese
- 1 cups gouda cheese

For Breading:

- 1 cup flour
- 1/4 tsp salt
- 1/8 tsp pepper
- 1/8 tsp onion powder
- 2 eggs
- 2 cups bread crumbs
- vegetable oil- for frying

Instructions:

1. Boil a pot of water, once boiling add the noodles.
Cook the noodles , leaving them slightly aldente.
2. Once cooked, strain the noodles. Then rinse with cold water to prevent further cooking. Set aside.
3. Add butter to a sauce pan over medium heat.
Monitor the heat so the butter doesn't burn.

Instructions:

- 4. Then whisk in your flour until fully incorporated and bubbly.**
 - 5. Now slowly add in milk and continue whisking to create a roux**
 - 6. Add in seasonings and let simmer for 2 minutes**
 - 7. On low heat, add your various cheeses, stirring until completely melted.**
 - 8. Remove from heat and mix in noodles until combined. The sauce should be thick and cheesy.**
- Note: Leave on heat until the desired consistency**
- 9. Now take the mac and cheese & place into an evenly lined pan. Place in the fridge and cool overnight**
 - 10. The next day, add flour, salt, pepper, and onion powder into a bowl. Place bread crumbs in another separate bowl.**
 - 11. In another bowl, whisk your eggs**
 - 12. Now take your chilled mac & cheese and cut into small squares or form them into small balls.**
 - 13. Then take your mac & cheese bites, and dip them in the flour mixture. Brush off excess flour**
 - 14. After dip in the egg, and let excess run off**
 - 15. Then cover in breadcrumbs and set aside.**
 - 16. Heat the oil up to 360°**
 - 17. Place your coated bites into the oil. Fry until golden and crispy.**

Then enjoy!