

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

⅛ tsp paprika

⅛ tsp nutmeg

1 ½ cups cheddar cheese

1 ½ cups monterey jack cheese

1 cups gouda cheese

For Breeding:

1 cup flour

1/4 tsp salt

⅛ tsp pepper

⅛ 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!