

# Fried Mac 'n Cheese Bites Recipe

Serves 8 to 10

## ***Macaroni Ingredients:***

1/2 pound elbow macaroni, cooked  
Vegetable oil for frying

## ***Cheese Sauce Ingredients:***

2 tablespoons unsalted butter  
2 tablespoons all-purpose flour  
1 cup milk  
1 ¼ cups grated cheddar cheese  
Salt and pepper to taste

## ***Coating Ingredients:***

1 cup all-purpose flour  
2 eggs, lightly beaten  
2 cups panko  
Salt and pepper to taste

## ***Directions:***

Preheat oil to 350 degrees F.

Place butter in a medium saucepan over medium heat.

Whisk flour into melted butter until smooth. Continue to whisk for 4 minutes.

In a slow stream whisk in the milk until completely combined and smooth.

Allow the mixture to thicken, but not brown, stirring occasionally. Once the mixture has thickened, 4 to 5 minutes, begin stirring in cheeses a handful at a time.

Continue adding cheeses until all has been incorporated and mixture is smooth.

Fold cheese mixture into cooked macaroni until fully combined. Season with salt and pepper.

Pour and press pasta mixture into a 9" x 12" baking dish, lined with plastic wrap or parchment.

Cover with plastic wrap and place in refrigerator for at least 3 hours or up to 24 hours.

Remove plastic wrap and cut out 1 inch squares and then cut them in half to form triangles.

Dredge mac n' cheese bites in flour and shake off any excess. Dip in egg mixture followed by panko until fully covered.

Fry in oil for about 6 minutes or until golden brown. Lightly season with salt and pepper. Serve hot.