

## Mac and Cheese Bites



# Recipe Instructions

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Mac and Cheese  
1 cup of flour  
Salt and Pepper  
3 Eggs  
1 cup seasoned breadcrumbs  
2 cups Vegetable Oil

## Utensils

Pan  
Bowls  
Tongs  
Pot holders  
Baking sheet with liner  
Whisk

### Step 1: Pre-heat Oil

Heat oil in pan to about 320 degrees or until flour bubbles if you sprinkle in

### Step 2: mac and cheese

Scoop mac and cheese (whatever kind you have) into 1 ½ inch balls

### Step 3: mix

Mix salt and pepper into flour using a whisk

Crack eggs and whisk with a little bit of water

### Step 4: Bread

Take mac and cheese balls, roll in flour, dip in egg, roll in bread crumbs. Do this for each ball.

### Step 5: Fry

Place breaded ball into the hot oil and fry until brown on all sides.

Pull and rotate with tongs

### Step 6: Cool

Place fried mac and cheese onto baking sheet with parchment or paper towels to drain oil and cool

ENJOY!!



Scan this QR code with your phone for an instructional video on how to make this recipe.

### Kitchen Safety Tips:

Always use oven mitts  
Always let oil cool before throwing away  
Never drop food into oil from above, go low to place in & not splash