Fried Mac and Cheese Balls

Jacob · 28/09/2024



Prep Time

6 hrs

Dificult

Medium

Servings

7 hrs 10 mins

Description

These mac and cheese balls are a fun and easy recipe that the kids and guests will all love Its super cheesy and absolutely one of my faves No need for spoons with this mac dish

Ingredients

— - 1 (7.25 ounce) package macaroni and cheese mix - 2 tablespoons butter - ¼ cup milk - 1 cup shredded Cheddar cheese - ¾ cup pimento cheese spread - 1 cup shredded Italian cheese blend - 4 cups peanut oil for frying

— or as needed - 2 cups Italian seasoned bread crumbs - ½ teaspoon paprika - ½ teaspoon chili powder - ½ teaspoon ground black pepper - ½ teaspoon white sugar - ¼ teaspoon salt - 1 pinch cayenne pepper

— or to taste - 4 large eggs - 3 tablespoons milk

Instructions

1. Gather the ingredients. Fill a pot with lightly salted water and bring to a rolling boil over high heat. Stir in macaroni
2. and return to a boil. Cook
3. uncovered
4. stirring occasionally until macaroni is cooked through but still firm to the bite
5. about 7 minutes. Drain. Stir in butter
6. 1/4 cup milk
7. and cheese packet from the macaroni and cheese package. While macaroni is still hot
8. stir in Cheddar cheese
9. pimento cheese spread
10. and Italian cheese blend
11. and continue to stir until melted. Place the macaroni and cheese mixture into a container and refrigerate until firm
12. about 4 hours. Line a baking sheet with parchment paper. Remove the macaroni mixture from the refrigerator
13. and using a cookie scoop
14. scoop into balls. Place mac balls on the prepared baking sheet and freeze for at least 2 hours. Heat oil in a deep fryer or large saucepan to 350 degrees F (175 degrees C). Make a breading station: Whisk bread crumbs with paprika
15. chili powder
16. black pepper
17. sugar
18. salt
19. and cayenne in a shallow dish; set aside. Beat eggs with 3 tablespoons milk in a small bowl. Remove the mac balls from the freezer
20. coat in egg mixture
21. and then dredge in breading. Fry the mac balls in hot oil in small batches until golden brown
22. 3 to 5 minutes. Drain briefly on a paper towel-lined plate; serve hot. Editor's Note The nutrition data for this recipe includes the full amount of the breading ingredients. The actual amount of the breading consumed will vary. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
23. ingredient density
24. and the specific type of oil used.