

Mac n Cheese Bites

Fried bites of Mac n Cheese? Yes, please!

Ingredients for Mac n Cheese Bites:

leftover [Mac n Cheese](#)

1 egg

1 tbsp cold water

1/4 cup flour

salt & pepper

oil for frying

NOTES: I had about 1 1/2 cups of leftover Mac n Cheese and was able to make about one dozen Bites. You *must* use **leftover** Mac n Cheese so that the bites will hold their shape. You may like to add other seasonings to the batter, like cayenne pepper, garlic or hot sauce. Consider serving with Ranch Dressing, Cajun Mustard or Hot Sauce.



Directions:

1. **Make the bites.** Portion leftover macaroni and cheese into tablespoon sized “bites” on a baking sheet. Place sheet in the freezer while oil is heating.
2. **Make the batter.** In a bowl combine egg, water and flour. Add other seasonings if desired. Beat until smooth and the consistency of pancake batter. Dip chilled mac n cheese balls into batter and coat.
3. **Fry** Mac n Cheese Bites till golden and crisp.
4. **Drain** on paper towels.
5. **Season** with sea salt (or other spices, herbs).
6. **Serve** piping hot with or without dipping sauces.

Want another leftover Mac n Cheese recipe? Try [BBQ Chicken Mac n Cheese Pizza!](#)