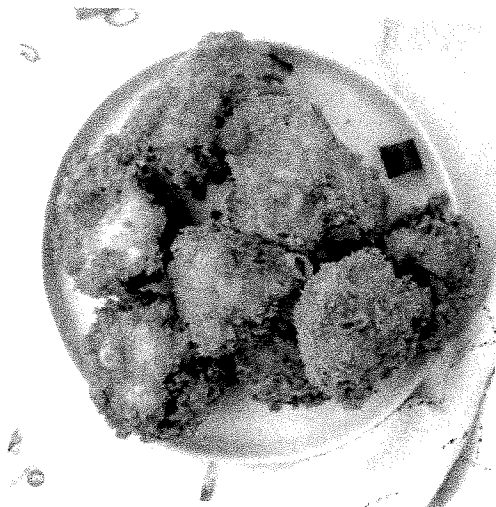


Yield: 30 balls

Fried Mac N Cheese Bites

Mac and Cheese Balls are CRISPY on the outside, CHEESY and CREAMY on the inside which makes them the ULTIMATE comfort food!

Prep Time	Cook Time	Additional Time
5 minutes	5 minutes	30 minutes
Total Time		
40 minutes		



Ingredients

- 3 cups prepared macaroni and cheese (chilled)
- 1 cup shredded cheese (your favorite blend)
- salt & pepper for seasoning
- 2 eggs
- 1 1/2 cups Panko breadcrumbs
- 2 cups oil for frying
- Ranch, Marinara, or other sauce for dipping

Instructions

1. In a bowl, combine the leftover mac n cheese and the extra cheese.
2. Scoop into 1.5 inch balls and place on a baking sheet.
3. Freeze for 15 minutes.
4. While the balls are chilling, beat two eggs in a bowl with a little water.
5. In a separate bowl, add the Panko crumbs.
6. Remove the balls from the freezer, dip fully in egg wash, roll in Panko to completely coat, and place back on baking sheet. Repeat with remaining balls.
7. Return the balls to the freezer while you heat the oil to 375F.
8. When the oil is ready, fry the balls 3 to 4 at a time for 2 minutes or until golden brown.
9. Serve warm with your favorite dipping sauce!

Notes

- I like to use Panko crumbs but feel free to use crackers, potato chips, or regular bread crumbs.
- When buying your cheese, opt for some from the deli or buy it in a block and grate yourself. The pre-shredded kind has other stuff in it which keeps it from melting.
- Want them a little richer? Add 2 tablespoons melted butter to the mixture.
- Chill or freeze the balls completely before frying. This will help them hold their shape.
- Make sure your oil is the correct temperature of 350 degrees F before frying. Too low and the oil will be absorbed, making them greasy. Too high and they will burn before the middle gets hot. Start at 375F to allow for a little temp drop when you start adding the frozen balls to it.

Nutrition Information: Yield: 15 Serving Size: 2 balls

Amount Per Serving: Calories: 220 Total Fat: 19g Saturated Fat: 2g Trans Fat: 0g

Unsaturated Fat: 16g Cholesterol: 17mg Sodium: 206mg Carbohydrates: 10g Fiber: 1g Sugar: 2g

Protein: 3g

This nutrition information was generated via a third party, Nutritionix, and can not be held liable for any discrepancies in the information provided.



Did you make this recipe?

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Cuisine: American / Category: Easy Finger Foods

<https://www.taketwotapas.com/fried-mac-and-cheese-balls/>

The Luther Burger:

A Doughnut Bacon Cheeseburger

The Luther burger, also known as a doughnut bacon cheeseburger, is no joke. It may sound strange and totally unhealthy—and it is—but this unexpected flavor combo is perfect for special occasion splurges and cheat day eats. The Luther burger is reportedly named after R&B singer Luther Vandross, and the first mention of it was in a 2006 episode of "The Boondocks." Since then, it has become a popular food at various ballparks, state fairs, and county fairs, as well as over-the-top restaurant menus.

- 2 slices bacon
- 1 glazed doughnut, such as Krispy Kreme
- 1/3 pound ground beef, preferably organic grass-fed
- 1/8 teaspoon salt, more to taste
- Pinch freshly ground black pepper, more to taste
- 2 slices American cheese

Steps to Make It

1. Gather the ingredients.
2. In a large cast-iron skillet on medium heat. Fry the bacon until crispy.
3. Remove the bacon and drain on a paper towel. Remove and reserve some of the bacon grease from the skillet.
4. Slice the doughnut in half crosswise, being careful not to crush or remove any of the exterior glaze.
5. Add the sliced doughnut halves, cut side down, to the skillet and toast until golden brown. Remove them from heat and set them aside.
6. Meanwhile, shape the beef into a ball and sprinkle the outside with salt and pepper.
7. Return the reserved bacon grease to the skillet and heat to medium-high. Add the seasoned ball of beef to the skillet. Let the beef ball cook until crispy and golden brown, 3 to 5 minutes.
8. Flip the ball and smash slowly so the burger stays together.
9. Let the burger cook for a few more minutes until the desired doneness is reached, about 5 to 10 minutes.
10. Flip the burger one more time, add the cheese, and then remove it from the heat.
11. Cover the skillet until the cheese has melted, about 2 minutes.
12. Add the cheeseburger patty to the cut side of one of the doughnut halves. Top the burger with the bacon, then close the sandwich with the remaining doughnut half. Serve immediately.

Ingredients

Zeppole

- 2 to 3 cups extra-virgin olive oil
- 2 to 3 cups vegetable oil
- 2 large eggs
- 1 c. whole-milk ricotta cheese
- 1 tsp. pure vanilla extract
- 3/4 c. granulated sugar, divided
- 1 1/4 tsp. finely grated orange zest, divided
- 1 c. all-purpose flour
- 2 tsp. baking powder
- 1/2 tsp. kosher salt
- 1/4 tsp. ground nutmeg

[See All Nutritional Information](#)



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Directions



Step 1

Fill a medium pot fitted with a deep-fry thermometer with equal parts olive oil and vegetable oil to a depth of about 2". Heat over medium heat until thermometer registers 350°.

Step 2

In a medium bowl, whisk eggs, ricotta, vanilla, 1/4 cup granulated sugar, and 1/2 teaspoon orange zest until smooth. Add flour, baking powder, salt, and nutmeg and whisk until smooth.

Step 3

In a shallow bowl, combine remaining 1/2 cup granulated sugar and 3/4 teaspoon orange zest. Using your fingers, work zest into sugar until evenly incorporated.

Step 4

Working in batches, using a 1-ounce scoop (about 2 tablespoons), drop batter into oil. Fry, turning occasionally, until golden brown, about 4 minutes per batch. (You will probably need to adjust heat occasionally to keep oil between 350° and 375°.) Using a slotted spoon or spider,

transfer zeppole to a paper-towel lined plate to drain briefly.

Step 5

Transfer to orange sugar and roll to coat.