

Deep Fried Mac and Cheese



- 1 recipe of macaroni and cheese
- 1/2 c flour
- 2 eggs

4 slices of fresh bread, crumbed

vegetable oil for frying

Make macaroni and cheese. Chill for several hours or overnight. Using a 1-inch scoop, form macaroni and cheese balls. Roll in flour, beaten eggs, and then bread crumbs. Deep fry in hot oil (325-250°F) 5 minutes or until golden brown.