



Fried Macaroni and Cheese



1 recipe of macaroni and cheese

1/2 c flour

2 eggs

4 slices of fresh bread, crumbed

2 T vegetable oil

2 T butter

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. Melt oil and butter in skillet over medium/low heat. Cook macaroni and cheese balls in butter/oil for a few minutes on each side until golden brown. Serve warm.