

Mac-and-Cheese Balls

Recipe By Rivky Kleiman



Cooking and Prep:  2
h 45 m

Serves:  45

Contains:    

Preference: Dairy

A great way to make an all-time family favorite party friendly.

Difficulty: Medium

Occasion: Shavuot,
Chanukah, Nine Days

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

Ingredients (14)

Mac and cheese

- 1 pound (454 g) macaroni, such as [Tuscanini Elbow Pasta](#)
- 2 tablespoons butter
- 2 tablespoons flour
- 2 cups milk

- 1 pound (454 g) grated Muenster cheese
- 1 pound (454 g) grated Cheddar cheese
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon ground mustard
- 3 cups Gefen Seasoned Bread Crumbs
- canola oil, for frying

Egg wash

- 2 extra-large eggs
 - 2 tablespoons milk
 - dash of salt, pepper, paprika, onion powder, and garlic powder
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Start Cooking

Make the Balls

Yields 80-90 balls

1. Prepare macaroni, al dente, according to package directions. Drain and rinse under cold water.
2. In a large pot, melt butter. Add in flour and whisk together until smooth. Whisk in milk, stirring constantly until smooth and thickened, about 2 minutes. Remove from heat. Add in cheeses and stir until melted and smooth. Season with salt, pepper, and mustard.
3. Add macaroni to the cheese sauce and mix well. Pour into a 9x13-inch baking pan and refrigerate, covered, for 2 hours.
4. Prepare 3 Gefen Easy Baking Parchment-lined baking sheets. Using a small scoop, begin to make small balls with the cold macaroni and cheese mixture. Place them on the baking sheet. If time allows, freeze the balls before breading, as it will help you achieve a very even coating. If pressed for time, form your balls and continue.
5. In a small bowl, mix the eggs, 2 Tbsp milk, and spices for egg wash. Pour the seasoned bread

crumbs into a medium-sized bowl.

6. Place the balls in the egg mixture and coat completely. Then toss into crumbs and coat well.
7. Prepare a medium-sized pan. Fill 1/3 of the way with canola oil. Heat to medium-high. Drop mac-and-cheese balls in a few at a time. Fry for 3–5 minutes. Remove with a slotted spoon and drain on paper towels.

Note:

You may bread the balls in advance and freeze until you are ready to use.

Tip:

You may substitute any gluten-free, brown rice, or whole wheat pasta for regular macaroni.