

Mac and Cheese Fritters

I was inspired to make Mac and Cheese Fritters to pair with Birch Wood Rosé (my favorite Rosé EVA!) by the Thanksgiving wine pairing we had at the Lanza Tasting Room at Birch Wood Vineyards. Rue's fritters were much prettier than mine, but mine were a hit when I made them and I can't wait for the nieces and nephews to try them.

Serves 20 (2 to 3 fritters each)

It takes ideally 3 days, plus about 45 minutes on day one to make the macaroni and cheese and 1.5 hours on day 3 to form and dredge the fritters and bake

First Day: Make Mac and Cheese

1 lb macaroni
1/2 cup all purpose flour
1/2 cup butter
1.5 cups whole milk
2.5 cups half and half
2 cups of Cheddar cheese, shredded
1 cup Gruyere cheese, shredded
Salt, Pepper and Nutmeg to taste

1. Cook macaroni according to package directions and set aside.
2. Create a roux by melting butter over medium heat in 3 quart saucepan and adding flour to melted butter and cook while stirring for one to two minutes to cook flour.
3. Add whole milk and half and half and cook, stirring constantly until thickened.
4. Add shredded cheese and stir until melted and cheese is smooth and creamy.
5. Add salt, pepper and nutmeg to taste.
6. Pour cheese sauce over cooked macaroni and stir until well combined.
7. Refrigerate 1 to 3 days (I recommend 3 days), so macaroni dries out.



Last Day: Make Fritters

1/2 cup all purpose flour seasoned with salt

2 eggs beaten with 1 tablespoon of water and season with salt

1 cup seasoned Panko breadcrumbs

Olive Oil

1. Preheat oven to 425 degrees Fahrenheit
2. Line two baking sheets with aluminum foil and generously coat with olive oil.
3. Place prepared mac and cheese in freezer while setting up dredging station for easier handling.
4. Set up dredging station by placing seasoned flour in one bowl, egg mixture in a second bowl and breadcrumbs in a final bowl.
5. Using a tablespoon sized cookie scoop (or two tablespoons, one to scoop and one to round with) form balls of mac and cheese.
6. Use one hand to dust balls with flour, shaking off excess, next place into egg, roll and coat with other hand, let egg excess drip off and using same hand roll in breadcrumbs and then place on oiled baking sheet. The idea is that you have one dry hand and one goopy hand, but it doesn't really matter.
7. Bake fritters for 10 minutes, remove from oven, add a little more olive oil around the fritters and turn them over in the oil. Return to oven and bake until golden brown (for me it was about 15 minutes).
8. Serve and enjoy!

