

CopyCat TGI Fridays Bacon Mac & Cheese Bites

Ingredients

6 strips bacon, cooked crispy, drippings reserved
1 C milk
 $\frac{1}{2}$ C beer
7 $\frac{1}{2}$ T flour
1 C mild cheddar, shredded
1 C sharp cheddar, shredded
1 C extra sharp cheddar, shredded
2 T bacon drippings
 $\frac{1}{4}$ t salt
 $\frac{3}{4}$ C elbow macaroni
1 egg
1 C milk
1 $\frac{1}{2}$ C breadcrumbs
 $\frac{2}{4}$ t salt
1 C flour
Oil for frying

Directions

In a large saucepan, place the milk, beer, and 7 $\frac{1}{2}$ T flour. Whisk well and heat on medium heat. Add the cheese, bacon drippings, and salt. Stir and heat, allowing to thicken, about 3 to 5 minutes. Remove 1 cup of sauce and reserve for later.

While cheese sauce is thickening, in another saucepan, 5 cups of water to a boil. Add the macaroni and boil until tender, about 8 minutes. Drain.

Add to cheese sauce and stir until incorporated.

Chop 4 slices of bacon finely. Add to macaroni and stir well.

Spray an 8×8 pan with cooking spray. Pour the macaroni mixture into the pan and freeze for several hours.

In a bowl, whisk the egg and milk together. Set aside.

In a second bowl, place the breadcrumbs and salt. Mix well and set aside.

In a third bowl, place the flour.

Heat the oil over medium high heat, to about 350 degrees F.

Scoop the macaroni mixture into balls.

Place first in the flour, turning to coat, then in the egg mixture. Coat with breadcrumbs, then double coat by placing back in the egg and a final coating of breadcrumbs.

Gently place in oil and fry until golden brown, about 4-5 minutes.

Remove with a slotted spoon to a paper towel lined plate. Allow to drain for 1 minute.

Heat remaining sauce in a small saucepan, adding more milk or beer to thin it out if needed.

Serve Copycat TGI Friday's Bacon Mac & Cheese Bites hot, drizzled with sauce and remaining bacon.