

These BBQ Pulled Pork Mac 'n' Cheese Bombs Are an Explosion of Flavor

Ghost Pepper BBQ Pulled Pork and Bacon Mac 'n' Cheese Bombs



OVEN
375°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb cooked pulled pork
- 6 slices bacon, cooked and crumbled
- 2 cups cooked macaroni noodles
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$ cup ghost pepper BBQ sauce
- $\frac{1}{2}$ cup breadcrumbs
- ... cup butter, melted
- ... cup flour
- ... cup butter
- 2 cups milk
- Salt and pepper to taste
- Neutral oil (like vegetable or canola), for deep frying

DIRECTIONS

1. Preheat oven to 375°F.
2. In a large bowl, mix pulled pork, bacon, macaroni, shredded cheddar, and ghost pepper BBQ sauce.
3. Form into golf ball-sized rounds and place on a baking sheet.
4. In a small bowl, combine breadcrumbs and melted butter. Roll each ball in the mixture until fully coated.
5. Bake for 15-20 minutes, until lightly crispy and set.
6. While baking, make the cheese sauce: In a saucepan, melt butter and whisk in flour to form a roux.
7. Slowly add milk while whisking, cooking until thickened.
8. Stir in cheddar cheese until smooth. Season with salt and pepper.
9. Heat oil to 350°F in a deep fryer or heavy pot.
10. Fry baked mac bombs for 2-3 minutes until golden brown.
11. Drain on paper towels, and serve hot with the cheese sauce for dipping.

SWAPS & NOTES

Use regular BBQ sauce or a mix of mild and spicy sauces.
Add panko crumbs to the breading mix.

Use a Dutch oven and thermometer for safe frying.
Make them bite-sized or jumbo-just adjust the bake and fry times accordingly.

TIPS FOR SUCCESS

Chill the formed mac bombs before baking if your mixture feels too soft-they'll hold together better.

Use leftover pulled pork or store-bought for a shortcut.

Always test your oil temperature- too hot = burned outsides, raw insides .

Add chopped jalapeños or green onions to the mix before forming.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-bbq-pulled-pork-mac-n-cheese-bombs-are-an-explosion-of-flavor/>