

Bacon-Stuffed Mac 'n' Cheese Bombs: Crispy, Cheesy, Irresistible Bites

Bacon-Stuffed Mac 'n' Cheese Bombs



OVEN
350°F

TIME
1-2 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 pound elbow macaroni (or other small pasta shape)
- 4 slices bacon, diced
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 2 cups milk (whole milk for best creaminess)
- 2 cups shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- Salt and pepper to taste
- 1 cup panko breadcrumbs (for extra crispiness)
- 2 eggs, beaten
- Vegetable oil for frying

DIRECTIONS

- 1.** Cook the : Macaroni: Cook the elbow macaroni according to the package instructions until al dente. Drain well and set aside in a large bowl.
- 2.** Cook the : Bacon: In a large skillet, cook the diced bacon over medium heat until it's crispy. Remove the bacon with a slotted spoon and place it on a paper towel-lined plate to drain. Reserve about 1 tablespoon of bacon fat in the skillet (optional, but adds flavor!).
- 3.** Make the : Cheese Sauce: In the same skillet (with or without bacon fat), melt the butter over medium heat. If you didn't reserve bacon fat, add the full 2 tablespoons of butter. Whisk in the all-purpose flour and cook for 1-2 minutes, stirring constantly, to create a roux.
- 4.** Gradually whisk in the milk, a little at a time, to prevent lumps. Bring the sauce to a simmer, whisking continuously, and cook until it thickens to a consistency that coats the back of a spoon.
- 5.** Remove the skillet from the heat. Stir in the shredded cheddar cheese and shredded mozzarella cheese until both are completely melted and the sauce is smooth and creamy. Season the cheese sauce generously with salt and pepper to taste.
- 6.** Combine : Mac 'n' Cheese: Add the cooked macaroni and the cooked, crumbled bacon to the cheese sauce. Stir everything together until the macaroni is evenly coated and the bacon is distributed throughout.
- 7.** Form and : Freeze the Bombs: Allow the mac 'n' cheese mixture to cool slightly (about 15-20 minutes). Then, using your hands or a small scoop, form the mixture into golf ball-sized balls (about 1.5 to 2 inches in

diameter). Place them on a baking sheet lined with parchment paper. Transfer the baking sheet to the freezer and freeze for at least 1 hour (or up to several days) until the balls are solid. This step is crucial for preventing them from falling apart during frying.

8. Prepare for : Breeding: Set up a breading station. In one shallow bowl, place the panko breadcrumbs. In another shallow bowl, beat the 2 eggs.
9. Bread the : Bombs: Working in batches, roll each frozen mac 'n' cheese ball first in the beaten eggs, ensuring it's fully coated, then transfer it to the panko breadcrumbs. Roll it around, pressing gently, to ensure a thick, even coating of breadcrumbs. Place the breaded balls back on the parchment-lined baking sheet.
10. Fry the : Bombs: In a deep fryer or a large, heavy-bottomed pot, heat vegetable oil to 350°F (175°C). Use a kitchen thermometer to monitor the temperature for best results.
11. Carefully place the mac 'n' cheese bombs into the hot oil in batches, being careful not to overcrowd the pot (this can lower the oil temperature). Fry for about 3-4 minutes, turning occasionally, until they are golden brown and crispy all over.
12. Drain and : Serve: Remove the fried mac 'n' cheese bombs from the oil with a slotted spoon or spider, and transfer them to a plate lined with paper towels to drain excess oil. Serve hot and immediately. Enjoy your crispy, gooey Bacon-Stuffed Mac 'n' Cheese Bombs!

SWAPS & NOTES

Macaroni: While elbow macaroni is classic, any small pasta shape like shells, ditalini, or even small cavatappi would work.

Bacon: Use your favorite type of bacon, but make sure it's cooked crispy before dicing.

You can also use bacon bits if you're in a pinch, but fresh cooked bacon tastes best.

Cheese: The combination of cheddar for flavor and mozzarella for stretchiness is ideal.

TIPS FOR SUCCESS

Cooling and Freezing are Essential: Do NOT skip the cooling and freezing steps!

This firming-up process is what prevents the bombs from disintegrating in the hot oil.

Oil Temperature: Maintaining the correct oil temperature (350°F) is vital.

If the oil is too cool, the bombs will be greasy.

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

Original recipe: <https://chefmaniac.com/bacon-stuffed-mac-n-cheese-bombs-crispy-cheesy-irresistible-bites/>