



GREAT <sup>TM</sup>  
AMERICAN  
appetizers

Cheesy • Cheesy • Cheesy

# MAC & CHEESE BITES

Battered • Battered • Battered



**Wahoo!**  
APPETIZERS

# Cheesy MAC & CHEESE BITES

## Battered - Elbow Macaroni

*Creamy sharp cheddar cheese sauce mixed with tender macaroni coated in our crispy batter.*



### Serving Suggestions

**Serving Size:** 6 - 7 pieces

**Appetizer:** The perfect finger food. Easy to eat and fun!

**Hors d'oeuvres:** The ultimate happy hour appetizer served with a creamy cheese dip.

**Added Value:** Add macaroni and cheese bites to your combination appetizer platter and serve with your special house dipping sauce.

### Topping Side Suggestions

- Marinara Sauce
- Chili Sauce (meat based)
- Chipolte
- Tomato Pesto
- Hot Sauce
- Ketchup



Mfg. UPC Code	Item #	Product Description	Pack Size	Pieces per lb.	Pieces per serving*
844275051116	30350	Battered Macaroni and Cheese Bites	4/3#	24- 28	6 - 7

**Cooking Appliance:** DEEP FRY CONVENTIONAL OVEN MICROWAVE OVEN

**\*NOTE:** Based on 4 oz. Servings

**Cooking Instructions:** **DEEP FRY** at 350°F for approximately FROZEN 3 to 3 ½ minutes. **CONVENTIONAL OVEN:** Preheat oven to 450°F. Place frozen pieces on baking sheet in a single layer, bake for 5 minutes, turning pieces over and bake for an additional 5 minutes. **MICROWAVE OVEN:** Arrange a single serving of frozen pieces on a microwave safe dish and heat on HIGH approximately 40 seconds.

## CREAMY PEPPER CORN RANCH DIP

- 1 Cup (8 oz.) cream cheese, softened to room temperature
- 1 Cup sour cream
- 2 Tbsp buttermilk
- 1 tsp coarsely ground mixed peppercorns (black, pink, & green)
- 2 tsp minced chives (fresh or dried)
- ¼ Cup prepared ranch dressing mix
- ½ tsp coarse (kosher) salt

Place all ingredients in a medium bowl, and stir well to combine.

## SICILIAN TOMATO PESTO DIP

- ¼ Cup chopped walnuts
- 4 Cups fresh basil leaves
- 3 cloves garlic, minced
- ⅓ Cup extra virgin olive oil
- ⅓ Cup Parmesan cheese, freshly grated
- ⅛ tsp red pepper flakes, crushed
- 2 large tomatoes, red, ripe, peeled, seeded, chopped, drained
- coarse salt & freshly ground black pepper to taste

Heat a small skillet over medium-high heat and add the nuts. Cook, stirring constantly, until golden, 3-4 minutes. Immediately remove from the pan. Place the basil leaves, garlic, nuts, and olive oil in a blender or food processor and process until smooth. Stop and scrape down the sides. Add the cheese and red pepper flakes and pulse a few times to make a thick paste. Transfer to a bowl and fold in the tomatoes. Season with salt and pepper.