

Mac & Cheese Boerie Bites

Ingredients:

- Fatti's & Moni's macaroni
- 2 tbsp butter
- 2 tbsp flour
- 2 cups milk
- 3 cups cheddar cheese
- 800g mince
- ½ onion
- ¼ cup breadcrumbs
- 1 tbsp coriander seeds, crushed
- ¼ tsp nutmeg & clove
- 1 tsp pepper
- 1 tsp salt
- 1 tbsp red wine vinegar
- 1 tbsp parsley
- 1 egg
- Cheddar cheese cut into cubes
- BBQ basting sauce

Directions:

1. Boil Fatti's & Moni's macaroni in lightly salted water until cooked, strain and set aside.
2. In a medium saucepan, melt 2 tbsp butter with 2 tbsp flour. Once combined pour in 2 cups milk. Stir continuously and allow to thicken.
3. Add 3 cups of cheese to the mixture and stir to combine.
4. Combine the cheese sauce with the cooked macaroni.
5. In a large mixing bowl combine 800g mince with ½ an onion, ½ cup breadcrumbs, 1 tbsp coriander seeds, ¼ tsp nutmeg & clove, pepper, salt, 1 tbsp red wine vinegar, 1 tbsp parsley and 1 egg.
6. Mix until combined and form balls with the mixture. Flatten each ball and add a scoop of macaroni to the center with one cube of cheddar cheese. Fold over and press to close.
7. Baste the meatballs with BBQ sauce and bake for 20 minutes at 180°C for 20 minutes.