

Mac & Cheese Fritters

TOWN BAR, EDGARTOWN

Martha’s Vineyard is a sports town. Not surprising when Boston is just a ferry hop and then some away. The place to watch a game is Town, with its central bar and cool retro decor. Whip up a batch of their bestselling bar snack at home: crispy on the outside and ooey and gooey on the inside (thanks, Velveeta), these fritters are a game-day favorite. The recipe scales up or down, but these fritters disappear fast, so make sure you have enough to go around. Serve with a spicy sauce, like sriracha aioli.

MAKES TWENTY-FOUR (3-INCH) FRITTERS

- 1 pound Velveeta,
cubed

10 ounces dried
small pasta shells
- 1¼ cups heavy cream

1 cup all-purpose flour,
plus more as needed
- 6 tablespoons
unsalted butter

2 large eggs, beaten
- 3 cloves garlic, minced

1½ cups panko
breadcrumbs
- Kosher salt and freshly
ground black pepper

3 cups neutral
oil for frying

Place the Velveeta, cream, butter, and garlic in a large skillet over medium-low heat. Cook, stirring frequently with a wooden spoon, until the cheese and butter have melted. Season with salt and pepper.

Meanwhile, bring a large pot of salted water to a boil and cook the pasta until soft, about 8 minutes. Drain. Transfer the pasta to a large baking sheet. Pour the cheese sauce over the pasta and mix thoroughly with a silicone spatula until evenly combined. Taste and adjust seasoning. Chill in the refrigerator until firm, at least 4 hours or overnight.

Line a large baking sheet with parchment paper. Place 3 shallow dishes side by side, one with the flour, one with the beaten eggs, and the last with the panko. Using a cookie scoop, pull off a golf ball-size portion of mac and cheese and roll into a ball. Dredge in the flour, then shake off any excess. Dredge in the egg, then the panko. Set on the prepared baking sheet. Repeat with remaining mac and cheese. Refrigerate the fritters for 30 minutes so they hold their shape when frying.

Line a baking sheet or platter with paper towels. In a heavy pot with high sides or a deep fryer, bring the oil to 350°F to 365°F (a cube of bread dropped in the oil turns golden brown in about 15 seconds). Fry the balls in batches until golden brown, 3 to 5 minutes, turning occasionally so they fry evenly on all sides. Drain on the paper towels, and serve hot.



THE MARTHA'S VINEYARD COOKBOOK

100 Recipes from the Island's Restaurants,
Farmers, Fishermen & Food Artisans



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