

Cheesy Macaroni (908)

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Meat/Meat Alternate-Grain/Bread

Source: MS Cycles USDA D-51

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Elbow Macaroni	2 lb 10 oz.	1 gal 2 qt.	5 lb 4 oz.	3 gal.		<ol style="list-style-type: none"> 1. Cook elbow macaroni in steam-jacketed kettle until firm-tender, about 8 minutes. Drain and rinse in cold water. 2. Melt margarine in a stock pot or steam-jacketed kettle. 3. Combine flour, salt, dry mustard, white pepper, and paprika in a bowl. Add to melted margarine. Cook this for 2 minutes over medium heat, stirring continuously. Do not brown. 4. Heat milk in a stock pot to a simmer, and then slowly add milk to flour mixture, stirring continuously. Cook until smooth and thick. 5. Add Worcestershire sauce, shredded American cheese, and parmesan cheese to the white sauce. Stir over low heat until cheese melts. 6. Combine well-drained macaroni and sauce. Mix well. Divide evenly into steam table pans (12"X20"X2½"). For 50 servings, use 2 steam table pans. For 100 servings, use 4 steam table pans. Cover with a lid or aluminum foil. 7. To bake: Conventional Oven: 350°F for 30 minutes Convection Oven: 325°F for 25 minutes 8. Combine bread crumbs and shredded American cheese in a bowl. Sprinkle 1 lb (3½ cups) over each pan. 9. Bake an additional 5 minutes, uncovered, until lightly browned. <p>CCP: Internal temperature of product must register 140°F at completion of cooking process.</p>
Water						
Margarine	12 oz.	1½ cups.	1 lb 8 oz.	3 cups.		
All-Purpose Flour	12 oz.	3 cups.	1 lb 8 oz.	1 qt 2 cups.		
Table Salt	1 oz.	1 Tbsp 1 tsp	2 oz.	3 Tbsp 1 tsp.		
Dry Mustard		1 Tbsp.		2 Tbsp.		
White Pepper		1 tsp.		2 tsp.		
Paprika		1 Tbsp.		2 Tbsp.		
Low-Fat Milk		1 gal 1 qt.		2 gal 2 qt.		
Worcestershire Sauce						
American Cheese, Shredded	4 lb 8 oz.	1 gal 2 cups.	9 lb.	1 Tbsp 1 tsp. 2 gal 1 qt.		
Parmesan Cheese, Grated	8 oz.	2 cups.	1 lb.	1 qt.		
Soft Bread Crumbs	6 oz.	2 cups.	12 oz.	1 qt.		
American Cheese, Shredded	1 lb 8 oz.	1 qt 2 cups.	3 lb.	3 qt.		

