Macaroni and Cheese with Ham Slice (412)

(Macaroni and Cheese with Ham Slice MC412)

Meat/Meat Alternate-Grain/Bread **Source: MS Cycles II**

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Pasta, macaroni, elbow.....	2 lb 10 oz....	.....	5 lb 4 oz.....	.....	.....	1. Cook elbow macaroni in steam-jacketed kettle until firm-tender, 8 minutes. Drain and rinse in cold water.
Margarine, lb.....	12 oz.....	.....	1 lb 8 oz.....	.....	.....	2. Melt margarine in a stock port or steam-jacketed kettle.
Flour, all purpose white, enriched, bleached.....	12 oz.....	.....	1 lb 8 oz.....	.....	.....	3. Combine flour, salt, dry mustard, white pepper, and paprika in a bowl. Add to the melted margarine. Cook this for 2 minutes over medium heat, stirring continuously. Do not brown.
Table salt.....	1 oz.....	1 Tbsp 2 Tsp..	2 oz.....	3 Tbsp 1 Tsp..	.....	
Mustard, powder/dry.....	.....	1 Tbsp.....	.....	2 Tbsp.....	.....	
White pepper.....	.....	1 Tsp.....	.....	2 Tsp.....	.....	
Paprika.....	.....	1 Tbsp.....	.....	2 Tbsp.....	.....	
Milk 2% Lowfat.....	.....	1 Gal 1 Qt.....	.....	2 Gal 2 Qt.....	.....	4. Heat milk in a stockpot to a simmer, then slowly add milk to the flour mixture, stirring continuously. Cook until smooth and thick.
Worchestershire sauce.....	.....	2 Tsp.....	.....	1 Tbsp 1.....	.....	5. Add Worcestershire sauce, shredded American cheese, and Parmesan cheese to the white sauce. Stir over low heat until cheese melts.
Cheese, American, past processed.....	2 lb 8 oz.....	2 Qt 2 Cup.....	5 lb.....	1 Gal 1 Qt.....	.....	
Cheese, Parmesan, grated...	4 oz.....	.....	8 oz.....	.....	.....	
						6. Combine well-drained macaroni and sauce. Mix well. Place 10 lb 6 oz into each steamtable pan (12" x 20" x 2 ½ "). Cover with a lid or aluminum foil.

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Macaroni and Cheese with Ham Slice (Continued)

						7. Bake an additional 5 minutes, uncovered, until lightly browned. *CCP: Heat product to minimum temperature of 140° F for 15 seconds.*
						8. Slice ham and heat to 145 F. Portion 1 ½ ounce of ham for serving. *CCP: Heat ham to minimum of 145 F for 15 seconds.*
						9. Portion ½ cup macaroni and cheese and 1 ½ ounce ham per serving. *CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*

Serving: 1 ½ oz ham and ½ cup macaroni and cheese provide 2 oz meat/meat alternate

Yield: 50 servings : 50 3 oz portions ham an 2 full-size steam table pans macaroni and cheese
100 servings: 100 3-oz portions ham an 2 full-size steam table pans macaroni and cheese

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	378		Iron	1.70	Mg	Protein	22.14	G	Percent ⇒	Protein	23.46%
Cholesterol	49	Mg	Calcium	358.46	Mg	Carbohydrates	28.76	G	Of ⇒	Carbohydrates	30.47%
Sodium	1335	Mg	Vitamin A	209	RE	Total Fat	19.38	G	Calories ⇒	Total Fat	46.20%
Dietary Fiber	1.11	G	Vitamin C	1.09	Mg	Saturated Fat	9.33	G	From ⇒	Saturated Fat	22.24%

Production Notes:
Refer to Food Buying Guide for yield information on ham products

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes:

Macaroni and Cheese with Ham Pieces (410)

(Macaroni and Cheese with Ham Pieces MC410)

Meat/Meat Alternate-Grains/Breads **Source: MS Cycles II**

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Pasta, macaroni, elbow	2 lb 10 oz		5 lb 4 oz			1. Cook elbow macaroni in steam-jacketed kettle until firm-tender, 8 minutes. Drain and rinse in cold water. Place in shallow containers, cover and refrigerate (41 F or lower) until needed in recipe preparation.
Margarine, lb	12 oz	1 ½ Cup	1 lb 8 oz	3 Cup		2. Melt margarine in a stock port or steam-jacketed kettle.
Flour, all purpose white, enriched, bleached Table salt Mustard, powder/dry White pepper Paprika	12 oz 1 oz	3 Cup 1 Tbsp 2 Tsp 1 Tbsp 1 Tsp 1 Tbsp	1 lb 8 oz	6 Cup 3 Tbsp 1 Tsp 2 Tbsp 2 Tsp 2 Tbsp		3. Combine flour, salt, dry mustard, white pepper, and paprika in a bowl. Add to the melted margarine. Cook this for 2 minutes over medium heat, stirring continuously. Do not brown.
Milk 2% Lowfat		1 Gal 1 Qt		2 Gal 2 Qt		4. Heat milk in a stockpot to a simmer, then slowly add milk to the flour mixture, stirring continuously. Cook until smooth and thick.
Worchestershire sauce Cheese, American, past processed Cheese, Parmesan, grated	2 lb 8 oz 4 oz	2 Tsp 2 Qt 2 Cup	5 lb 8 oz	1 Tbsp 1 Tsp 1 Gal 1 Qt 1 ¾ Cup		5. Add Worcestershire sauce, shredded American cheese, and Parmesan cheese to the white sauce. Stir over low heat until cheese melts.
Turkey ham, diced	4 lb 8 oz		9 lb			6. Dice turkey-ham. Add to mixture.
						7. Combine well-drained macaroni and sauce. Mix well. Place 10 lb 6 oz into each steamtable pan (12" x 20" x 2 ½ "). Cover with a lid or aluminum foil.

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Macaroni and Cheese with Ham Pieces (Continued)

						8. To bake: Conventional oven 350 F, 30 minutes Convection oven 325 F, 25 minutes *CCP: Internal temperature of product must register 165 F for 15 seconds or longer.*
White bread.....	.....	1 slice.....	.....	2 slice.....	.....	9. Combine the bread crumbs and shredded American cheese in a bowl. Sprinkle 11 oz (3 cups) over each pan. 10. Bake an additional 5 minutes, uncovered, until lightly browned. 11. Cut pan 5x5 (25 servings per pan). Scoop portions wit scoop or spatula. *CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*
Cheese, American, past processed.....	1 lb.....	1 Qt.....	2 lb.....	2 Qt	.....	

Serving: 1 serving (8 oz. ladle or spoodle) provides 2 oz meat/meat alternate and 1 grain/bread

Yield: 50 servings: 2 full-size steam table pans
100 servings: 4 full-size steam table pans

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	384		Iron	1.94	Mg	Protein	21.70	G	Percent ⇒	Protein	22.60%
Cholesterol	60	Mg	Calcium	354.93	Mg	Carbohydrates	28.88	G	Of ⇒	Carbohydrates	30.08%
Sodium	1257	Mg	Vitamin A	209	RE	Total Fat	19.95	G	Calories ⇒	Total Fat	46.75%
Dietary Fiber	1.11	G	Vitamin C	1.09	Mg	Saturated Fat	9.60	G	From ⇒	Saturated Fat	22.49%

Production Notes:

Serving Notes:

Purchasing Guide:
Use commodity products when available, other kinds of ham may be used. Check Food Buying Guide for quantity.

Miscellaneous Notes: