

Macaroni & Cheese

Servings:	350.00
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Macaroni and Cheese

Nutrition Information

Calories	195.40	Protein	5.85g
Fat	6.94g	SaturatedFat	2.72g
Trans Fat	0.00g	Cholesterol	10.56mg
Carbohydrates	27.68g	Fiber	2.29g
Sugar	2.63g	Sodium	381.12mg
Iron	1.03mg	Vitamin C	0.00mg
Vitamin A	18.56IU	Calcium	57.28mg

Ingredients

25 Pound PASTA ELBOW MACAR 51% WGRAIN 2-10#
10 Pound CHEESE SPRD GLDN VLVT LOAF 6-5 LOL
400 Fluid Ounce SAUCE CHS CHED MILD 6-10 MI PUEBLO
2 Gallon 1% white milk

BAKE

5 Pound Shredded Cheddar redu fat/sodium
1 Cup BUTTER PRINT SLTD GRD AA 36-1# GFS

Preparation Instructions

In a stock pot start making cheese sauce with 1 gallon of milk, 1# of butter, 2-5# block of cheese cut up and 1 bag of shredded cheddar cheese. Stir constantly to avoid burning on bottom.

Bring 4 stock pots of water to a boil. Boil 30# of macaroni till al dente. Once done drain and rinse with hot water. (Actually fill tilt skillet a little of half full with water, bring to a boil and add macaroni.) Cooks very fast in the tilt skillet

Prepare 4 steam table pans. Equally divide the macaroni per the 4 pans. Add one can of cheese sauce to each pan. Then equally divide the hot cheese sauce among the steam table pans. Cover with foil and bake at 350 degrees for 1 hour or until reaches internal temp of 165 or higher.