Idaho Child Nutrition

Recipe: 500129 MACARONI AND CHEESE(NEW)
Recipe Source: USDA D-51
Recipe Group: ENTREES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
Number of Portions: 50
Size of Portion: 2/3 CUP

014429 WATER,MUNICIPAL..... 002047 SALT,TABLE..... 020100 MACARONI,COOKED,ENRICHED..... 004075 MARGARINE,REG,HARD,SOYBN (HYDR)&CTTNSD..... 020081 WHEAT FLR,WHITE,ALL-PURPOSE,ENR,BLEACHED..... 002047 SALT,TABLE..... 090018 MUSTARD,POWDER/DRY..... 002030 PEPPER,BLACK..... 002028 PAPRIKA.....	5 GAL 2 TBSP + 2 TSP 2 LB + 10 OZ 12 OZ 12 OZ 1 TBSP + 1 TSP 1 TBSP 1 TSP 1 TBSP	1. Add salt to boiling water. 2. Slowly add macaroni until water boils again. Cook uncovered until tender-firm, about 10 minutes. DO NOT OVERCOOK. Drain and rinse in cold water. 3. Melt margarine or butter in a stock pot or steam-jacketed kettle. 4. Combine flour, salt, dry mustard, pepper, and paprika in a bowl. Add to the melted margarine. Cook for 2 minutes over medium heat, stirring continuously. Do not brown.
001155 MILK,DRY,NONFAT,INST,WO/ VIT A..... 043374 SAUCE,WORCESTERSHIRE..... 001032 CHEESE,PARMESAN,GRATED..... 001168 CHEESE,LOFAT,CHEDDAR OR COLBY.....	1 GAL + 1 QT 2 TSP 4 OZ 2 LB + 8 OZ	5. Heat milk in a stock pot to a simmer. Slowly add milk to the flour mixture, stirring continuously. Cook until smooth and thickened. 6. Add Worcestershire sauce, shredded Parmesan and Cheddar cheeses, to the white sauce. Stir over low heat until cheese melts.
018069 BREAD,WHITE,COMMLY PREP (INCL SOFT BREAD CRUM.... 001168 CHEESE,LOFAT,CHEDDAR OR COLBY.....	2 CUP, crumbs 1 QT, shredded	7. Combine well-drained macaroni and sauce. Mix well. Place 10 lb 14 oz (1 gal 2 ¼ qt) into each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. Cover with a lid or foil. Bake: Conventional oven: 350° F for 30 minutes Convection oven: 325° F for 25 minutes **CCP: Heat to 140° F or higher**. 8. Combine the bread crumbs and Cheddar cheese in a bowl. Sprinkle 11 oz (3 cups) over each pan. 9. Bake an additional 5 minutes, uncovered, until lightly browned. 10. **CCP: Hold for hot service at 135° F or higher**. Cut each pan 5 x 5 (25 pieces).

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		Serving 1 portion provides 1 oz equivalent meat/meat alternate and 1 servi ng of grains/breads.

Calories	325		Iron	1.57	mg	Protein	17.21	g	21.18% Calories from Prot
Cholesterol	23	mg	Calcium	447.99	mg	Carbohydrates	32.70	g	40.25% Calories from Carb
Sodium	475	mg	Vitamin A	763	IU	Total Fat	13.63	g	37.74% Calories from T Fat
Dietary Fiber	1.49	g	Vitamin C	1.09	mg	Saturated Fat	5.93	g	16.42% Calories from S Fat
						Trans. Fat	0.00*	g	0.00% Calories from Trans. Fat

Miscellaneous			**Attributes**	**Allergens Present**	**Allergens Absent**	**Allergens Unidentified**
Meat/Alt.....	oz.					? - Milk
Grain/Bread.....	srv.					? - Egg
F/V/J.....	cup					? - Peanut
Milk.....	fl. oz.					? - Tree Nut
						? - Fish
Moisture & Fat Change						? - Shellfish
Moisture Change.	0%					? - Soy
Fat Change.....	0%					? - Wheat
Type of Fat.....						

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	050251	New Macaroni and Cheese			
I	014429	WATER,MUNICIPAL			
I	002047	SALT,TABLE			
I	020100	MACARONI,COOKED,ENRICHED			
I	004075	MARGARINE,REG,HARD,SOYBN (HYDR)&CTT			
I	020081	WHEAT FLR,WHITE,ALL-PURPOSE,ENR,BLEA			
I	002047	SALT,TABLE			
I	090018	MUSTARD,POWDER/DRY			
I	002030	PEPPER,BLACK			
I	002028	PAPRIKA			
I	001155	MILK,DRY,NONFAT,INST,WO/ VIT A			
I	043374	SAUCE,WORCESTERSHIRE			
I	001032	CHEESE,PARMESAN,GRATED			
I	001168	CHEESE,LOFAT,CHEDDAR OR COLBY			
I	018069	BREAD,WHITE,COMMLY PREP (INCL SOFT B			
I	001168	CHEESE,LOFAT,CHEDDAR OR COLBY			