

NEW MACARONI & CHEESE

Grades: K-12

RSD #10, Avon, & Canton Public Schools

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Water, boiling		2½ gal.		5 gal.	<ol style="list-style-type: none"> 1. Sanitize work area with bleach & water solution. 2. Wash hands. 3. Put on food service gloves. <p>Cooking Methods:</p> <ol style="list-style-type: none"> 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. Place fresh, peeled, diced butternut squash in a perforated hotel pan. Steam until squash is tender, approximately 30 minutes. Place cooked squash in a mixing bowl with paddle attachment. Mix until smooth (consistency of mashed potatoes). 4. Melt margarine or butter in a stock pot or steam-jacketed kettle. 5. 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. 6. Heat milk in a stock pot to a simmer. Slowly add milk to the flour mixture, stirring continuously. Cook until smooth and thickened. 7. Add Worcestershire sauce, parmesan cheese, and cheddar cheese, to the white sauce. Stir over low heat until cheese melts. Stir in butternut squash into this mixture. 8. Combine well-drained macaroni and sauce. Mix well. Place 10 lb. 14 oz. (1 gal. 2¼ qt.) into each steam table pan (12" x 20" x 2½"). <p>For 25 servings, use 1 pan. For 50 servings, use 2 pans. Cover with a lid or foil. Bake:</p> <p style="padding-left: 40px;">Conventional oven: 350°F for 30 minutes Convection oven: 325°F for 25 minutes</p> <ol style="list-style-type: none"> 9. Combine the bread crumbs and cheddar cheese in a bowl. Sprinkle 11 oz. (3 cups) over each pan.
Salt		4 tsp		2 Tbsp 2 tsp	
Elbow macaroni, WG**	1 lb. 5 oz.	1 qt. 1⅞ cup	2 lb. 10 oz.	2 qt. 1¼ cup	
Margarine or butter	6 oz.	¾ cup	12 oz.	1½ cups	
All-purpose flour, enriched	6 oz.	1⅜ cups	12 oz.	2¾ cups	
Salt		2½ tsp		1 Tbsp 2 tsp	
Dry mustard		½ Tbsp		1 Tbsp	
Ground black or white pepper		½ tsp		1 tsp	
Paprika		½ Tbsp		1 Tbsp	
Milk, 1% or instant nonfat dry milk, reconstituted		2½ qt.		1 gal. 1 qt.	
Worcestershire sauce		1 tsp		2 tsp	
Grated parmesan cheese	2 oz.	¾ cup	4 oz.	1½ cups	
Reduced fat cheddar cheese, shredded	1 lb. 4 oz.	1 qt. 1 cup	2 lb. 8 oz.	2 qt. 2 cups	
Butternut squash, whole*	2 lb. 10 oz.	3.75 cups	5 lb. 4 oz.	7.5 cups	
Enriched soft bread crumbs	3 oz.	1 cup	6 oz.	2 cups	
Reduced fat cheddar cheese, shredded	½ lb.	2 cups	1 lb.	1 qt.	

					10. Bake an additional 5 minutes, uncovered, until lightly browned.
<p>Serving Size: Cut each pan into 5x5 (25 pieces)</p> <p>Meal Pattern Contribution: 1 oz. Meat/Meat Alternate, 1 oz. equivalent of Whole Grain; 1/8 cup Red/Orange vegetable</p> <p>Allergens: Dairy, Wheat</p> <p>NOTES: * Butternut Squash, whole: 1 pound = 0.84 pound ready to cook. If ordering RTC squash, order accordingly.</p> <p>**Check your whole grain elbow macaroni product formulation sheet as amounts may vary based on brand.</p>					<p>HACCP/Serving Instructions</p> <ol style="list-style-type: none"> 1. Hold at 140°F or higher throughout serving. Check temperature again during serving. If below 140°F, remove from line and reheat to 165°F.

*Recipe and Meal Contribution Review completed by Put Local on Your Tray.
SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.*

