

**BAKED MACARONI AND CHEESE**

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
359 cal	37 g	17 g	16 g	39 mg	721 mg	357 mg

**Ingredient**

MACARONI NOODLES,ELBOW,DRY  
 WATER,BOILING  
 SALT  
 MILK,NONFAT,DRY  
 WATER,WARM  
 FLOUR,WHEAT,GENERAL PURPOSE  
 WATER,COLD  
 SALT  
 PEPPER,BLACK,GROUND  
 CHEESE,CHEDDAR,SHREDDED  
 COOKING SPRAY,NONSTICK  
 BREADCRUMBS,DRY,GROUND,FINE  
 MARGARINE,MELTED

**Weight**

7-3/8 lbs  
 50-1/8 lbs  
 1-2/3 oz  
 1-1/3 lbs  
 20-7/8 lbs  
 1-2/3 lbs  
 2-1/8 lbs  
 1-7/8 oz  
 1/4 oz  
 8 lbs  
 2 oz  
 1-1/4 lbs  
 10 oz

**Measure**

2 gal  
 6 gal  
 2-2/3 tbsp  
 2 qts 1 cup  
 2 gal 2 qts  
 1 qts 2 cup  
 1 qts  
 3 tbsp  
 1 tbsp  
 2 gal  
 1/4 cup 1/3 tbsp  
 1 qts 1 cup  
 1-1/4 cup

**Issue**

**Method**

- 1 Add macaroni slowly to boiling salted water; cook 8 to 10 minutes or until tender; stir occasionally to prevent sticking.
- 2 Drain. Set aside for use in Step 7.
- 3 Reconstitute milk; heat to just below boiling. DO NOT BOIL.
- 4 Combine flour and water to make a smooth mixture. Add mixture to hot milk, stirring constantly.
- 5 Add salt and pepper. Bring mixture to a boil; reduce heat; simmer 5 minutes or until thickened. Stir frequently to prevent scorching.
- 6 Add cheese to sauce; stir only until smooth; remove from heat.
- 7 Combine sauce and macaroni; mix well.
- 8 Lightly spray steam table pans with non-stick cooking spray. Place about 6-1/3 quart mixture in each sprayed pan.
- 9 Combine bread crumbs and melted butter or margarine; sprinkle 1-3/4 cup over mixture in each pan.
- 10 Using a convection oven, bake at 325 F. 15-20 minutes on high fan, open vent or until browned. CCP: Hold for service at 140 F. or higher.