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CLASSIC MACARONI AND CHEESE USDA

SERVINGS: 50 CALORIES: 296 KCAL

This tried and true mac & cheese features a blend of cheeses, elbow pasta and instant milk for a creamy, delicious dish. The secret ingredient? A little dry mustard for a bit of tangy flavor!

INGREDIENTS

3 gallons Water
 2.63 pounds Enriched elbow macaroni (2 pounds 10 ounces)
 3 quarts Instant nonfat dry milk, reconstituted
 8 ounces Margarine or butter (cut into small cubes)
 1 tablespoon Dry mustard
 ¼ teaspoon Ground black or white pepper
 6¼ pounds Cheese blend of American and skim milk cheeses, shredded

INSTRUCTIONS

1. Heat water to rolling boil.
2. Slowly add macaroni. Stir constantly, until water boils again. Cook about 8 minutes or until tender; stir occasionally. DO NOT OVERCOOK. Drain well.
3. Quickly stir milk into macaroni. Add margarine or butter and seasonings.
4. Add the cheese and stir until the cheese is melted and the mixture is smooth. The mixture is quite liquid at this stage.
5. Pour macaroni and cheese mixture into steam table pans (12" x 20" x 2 1/2") which have been lightly coated with pan release spray. For 50 servings, use 2 pans. Hold for 30 minutes on a 180-190° F steam table to allow sufficient time for mixture to set up properly.
6. Portion with No. 6 scoop (2/3 cup).

RECIPE NOTES

CCP: Heat to 140° F or higher.

CCP: Hold for hot service at 135° F or higher.

Crediting: 2/3 cup (No. 6 scoop) provides 2 oz meat/meat alternate and 1 oz grain eq.

Variation:

A. Macaroni, Cheese, and Ham

50 servings: Follow steps 1-3. In step 4, use 5 lb 12 oz (1 gal 1 3/4 qt) shredded cheese and 1 lb (3 cups) diced cooked ham water added. Continue with steps 5 and 6.

CCP heat to 165° F or higher for at least 15 seconds.

Serving: 2/3 cup (No. 6 scoop) provides 2 oz meat/meat alternate and 1 oz grains eq.

NUTRITION FACTS PER SERVING (0.66CUP)

Calories: 296 kcal | Fat: 12.18 g | Saturated fat: 6.84 g | Cholesterol: 31 mg | Sodium: 896 mg | Carbohydrates: 27.44 g | Fiber: 0.9 g | Protein: 19.64 g | Calcium: 4820 %

The outcome, crediting information, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.

Recipe ID: 3947

