

Recipe I/D... F1VMAM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... VEGGIE MAC & CHEESE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
98-000180	MACARONI, 20 LB Box	12.00 LB	.00
35-000674	Cheese Sauce, 30 lb	2.75 LB	.00
89-000322	M LK, REPLACER 50# VEGAN/ KOSHER	2.00 LB	.00
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
33-300850	BROCCOLI CHOPPED FROZEN	12.00 LB	.00

Method # / Cooking Instructions:

1. ADD MACARONI & BROCCOLI TO WATER & BOIL FOR 15 MINUTES OR UNTIL TENDER; STIR OCCASIONALLY TO PREVENT STICKING
2. DRAIN SET ASIDE FOR USE IN STEP 7.
3. RECONSTITUTE M LK WITH WARM WATER; HEAT TO JUST BELOW BOILING DO NOT BOIL.
4. BLEND MELTED BUTTER AND SIFTED FLOUR TOGETHER; STIR
5. ADD SALT AND PEPPER BRING MIXTURE TO A BOIL; REDUCE HEAT; SIMMER 5 MINS. 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. PLACE AN EQUAL QUANTITY INTO EACH PAN ABOUT 3 1/4 GAL.

CCP Notes:

YIELD: 100 PORTIONS (2 PANS)
 PAN SIZE: 18 X 24" ROASTING PAN
 MAY BAKE IN A 350F OVEN FOR 20 MINUTES OR UNTIL TOP IS SLIGHTLY GOLDEN BROWN