

MACARONI&CHEESE WITH A HAM SLICE (ENRICHED)

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 1 oz. eq. enriched grain

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 serving

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : ENRICHED GRAIN

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Bun, Hamburger, WGR, #1228	7 buns
Water, Municipal, Mississippi	6 gallons
Pasta, Macaroni, Elbow, WGR, #2133	5 pounds + 4 ounces
Margarine, Bulk, #1319	1 pound + 8 ounces
Flour, All Purpose, Enriched, #2011	3 cups
Salt, Table, #2723	1 tablespoon
Mustard, Powder, Dry, #2712	2 tablespoons
Pepper, White, Ground, #2720	2 tablespoons
Parsley, Dried, Chopped, #2717	2 tablespoons
Milk, Reduced Fat, 2% Milkfat, Bulk	2 gallons + 2 quarts
Sauce, Worcestershire, Bulk, #2258	1 tablespoon + 1 teaspoon
Cheese, American, Grated/Shredded, #1306	5 pounds
Cheese, Parmesan, Grated, #1304	8 ounces
Cheese, Parmesan, Grated, #1304	2 pounds
Ham, Cooked, Smoked, Boneless, #1053	9 pounds

DIRECTIONS

1. If breadcrumbs have not been prepared, half hamburger buns and then toast in a low temperature oven (200 degrees F) until slightly golden brown and firm. Cool before preparing crumbs.
Break bread into pieces and place in a food processor or appropriate grinder. Process bread until the desired crumb size is obtained. See recipe MRS 7125, Bread Crumbs, for detailed directions of this recipe.
2. Bring the water to a rolling boil.
3. Slowly add the elbow macaroni to the boiling water. Cook the pasta for 4 to 5 minutes. Drain the pasta well. Pasta prepared for casseroles is undercooked and will continue to cook to al dente during baking. Pasta amounts are based on the USDA Food Buying Guide. Overcooking or hot holding pasta for long periods of time will increase the volume and the yield.
4. Melt the margarine in a stock pot or steam-jacketed kettle.
5. Combine the flour, salt, dry mustard, white pepper, and parsley in a bowl. Add it to the melted margarine. Cook this for 2 minutes over medium heat, stirring continuously. Do not let it turn brown.
6. Heat the milk in a stockpot to a simmer. Then, slowly add the milk to the flour mixture, stirring continuously. Cook this mixture until it is smooth and thick.
7. For every 100 servings, add the Worcestershire sauce, shredded American cheese, and 8 ounces of Parmesan cheese to the white sauce. Continue to stir the sauce over low heat until the cheese melts.
8. Combine the well-drained macaroni with the sauce and mix together thoroughly.

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DIRECTIONS

9. Place 10 pounds 6 ounces of macaroni and cheese into each steamtable pan (12" x 20" x 2½"). Cover the pans with a lid or aluminum foil.
10. To bake:
 - Conventional oven: 350 degrees F for 30 minutes.
 - Convection oven: 325 degrees F for 25 minutes.

CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
11. Combine the breadcrumbs and 2 pounds of Parmesan cheese in a bowl. Sprinkle 3 cups of the breadcrumb mixture over each pan of macaroni and cheese.
12. Bake the pans of macaroni and cheese an additional 5 minutes, uncovered, until they are lightly browned.

CCP: Internal temperature must reach 135 degrees F or higher for 15 seconds.
13. Serve the Macaroni and Cheese immediately, or cover and place in a warmer until ready for service. If aluminum foil is used as a cover, cut holes in the aluminum foil until ready for service.
Hot holding pasta for long periods of time will increase the volume and the yield.
14. Slice the ham and layer the slices in a steamtable pan. Weigh a 1½ ounce portion of ham to determine the portion size.
15. Bake the ham at 350 degrees F, to the desired internal temperature.

CCP: Heat to 145 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
16. Serve the ham immediately, or cover the ham and hold it for service.

CCP: Cover and hold for service at 135 degrees F or higher.
17. Portion ½ cup macaroni and cheese with a #8 scoop of macaroni and cheese and 1½ ounce ham per serving. Each portion provides 2 oz. eq. meat/meat alternate and 1 oz. eq. enriched grain.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

PURCHASING GUIDE

- Use USDA Foods products when available.
- Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

MISCELLANEOUS NOTES

- Yield: 100 servings: 100 servings of macaroni and cheese requires 4 full-size steam table pans.
- If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	397	Dietary Fiber	1.60 g	Sodium	1405.00 mg	Sat. Fat	11.00 g
Carbohydrates	34.00 g	Protein	23.00 g	Total Fat	20.00 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF MACARONI & CHEESE WITH A HAM SLICE (ENRICHED)

1.



1 serving of Macaroni & Cheese with a Ham Slice