

Twisted Mac-Cajun Macaroni and Cheese (21527) (21527.1)


Revision Date: Sep 23, 2018

Cajun Macaroni and Cheese

Minimum Batch: 1

Maximum Production:

Portion: 1/3 pound

Step	Ingredients	10 Servings	Servings	Servings
	 Macs Signature mac and cheese (762.6)	2 lb, 8 oz		
	Cheddar Cheese, Shredded AP	2-1/2 oz		
	Pepper Jack Cheese, Shredded AP	2-1/2 oz		
	Andouille Sausage 1/2" Slices AP	5 oz		
	Green Bell Peppers, Fresh, Chopped AP	2-1/2 oz		
	Diced Onions, Fresh, 1/8" AP	2-1/2 oz		
	Celery, Fresh, 1/4" Small Diced AP	2-1/2 oz		

Step	Method
1	<p><u>cooking psata and sauce</u> Preparation Method 1. Refer to HACCP Plan Form: HFS# 001 Prepared Hot for Hot Service.</p> <p>Prepare M-1 Cheese Sauce according to recipe 565. Hold warm for use in step 4. 2. Place water and salt in stock pot and bring to a boil. 3. Stir macaroni into boiling water. Be sure to stir it in and stir occasionally while cooking to prevent caking. Cook 8 to 12 minutes until tender. Remove from heat. Keep covered and let macaroni swell for 15 minutes. Drain macaroni and place back in pot. 4. Pour Cheese Sauce into macaroni. Stir well to blend. Place macaroni in No. 200 pan. 5. Sprinkle shredded cheese over macaroni. Bake in regular oven at 350F until internal temperature reaches 165F. 6. Portion No. 12 scoop of macaroni and cheese in each serving dish. Hold warm for service.</p> <p>Note: 1. To cook macaroni ahead: 2-1/2 pounds of dry macaroni should yield 6-3/4 pounds of cooked weight. Cook macaroni as stated above. Immediately after letting it swell, drain macaroni in a colander making sure to rinse well with cold water to stop the cooking process and prevent sticking. Following these guidelines will produce a firm product. Place macaroni in No. 400 pan and toss with 1/2 pound of melted margarine. Cover and place under refrigeration for up to 24 hours. 2. To prepare macaroni and cheese: 1/2 pan yields 25 orders. Place 1 gallon of cooked macaroni in bowl. Add 2-1/2 quarts of hot M-1 Cheese Sauce. Mix well. Place in No. 200 pan and sprinkle 1/2 pound of grated cheddar cheese over top. Bake in regular oven at 350F until internal temperature reaches 165F. 3. Macaroni and cheese cannot be prepared properly in any pan other than a 2-inch deep pan. 4. Do not overcook.</p>
2	<p><u>add ingredients</u> Top macaroni with cooked sliced andouille , pepper jack, cheddar, green pepper onion and celery. Place into a 400 degree oven until golden brown</p>

Allergens/Intolerances/Sensitivities:

Milk, Wheat, Beef, Celery, Garlic, Gluten, Mustard (At Risk), Onion, Pork



 **Macs Signature mac and cheese (762.6)**

Revision Date: Sep 23, 2018


Sub Recipe For

Twisted Mac-Cajun Macaroni and Cheese (21527) (21527.1)	10 Servings 2 lb, 8 oz	Servings	Servings
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Minimum Batch: 1

Maximum Production:

Portion: 3 ounce

Step	Ingredients		14 Servings	Servings	Servings
1	 Cheese Sauce (M-1) (565)		2-2/3 cup, 1-1/2 tsp		
2	Water	AP	1 qt, 2-3/4 cup		
	Salt	AP	1/4 tsp		
3	Elbow Macaroni Pasta, Dry	AP	6-3/4 oz		
5	Sharp Cheddar Cheese, Shredded	AP	1-1/3 oz		

Step	Method
1	Refer to HACCP Plan Form: HFS# 001 Prepared Hot for Hot Service. Prepare M-1 Cheese Sauce according to recipe 565. Hold warm for use in step 4.
2	Place water and salt in stock pot and bring to a boil.
3	Stir macaroni into boiling water. Be sure to stir it in and stir occasionally while cooking to prevent caking. Cook 8 to 12 minutes until tender. Remove from heat. Keep covered and let macaroni swell for 15 minutes. Drain macaroni and place back in pot.
4	Pour Cheese Sauce into macaroni. Stir well to blend. Place macaroni in No. 200 pan.
5	Sprinkle shredded cheese over macaroni. Bake in regular oven at 350F until internal temperature reaches 165F.
6	Portion No. 12 scoop of macaroni and cheese in each serving dish. Hold warm for service. Note: 1. To cook macaroni ahead: 2-1/2 pounds of dry macaroni should yield 6-3/4 pounds of cooked weight. Cook macaroni as stated above. Immediately after letting it swell, drain macaroni in a colander making sure to rinse well with cold water to stop the cooking process and prevent sticking. Following these guidelines will produce a firm product. Place macaroni in No. 400 pan and toss with 1/2 pound of melted margarine. Cover and place under refrigeration for up to 24 hours. 2. To prepare macaroni and cheese: 1/2 pan yields 25 orders. Place 1 gallon of cooked macaroni in bowl. Add 2-1/2 quarts of hot M-1 Cheese Sauce. Mix well. Place in No. 200 pan and sprinkle 1/2 pound of grated cheddar cheese over top. Bake in regular oven at 350F until internal temperature reaches 165F. 3. Macaroni and cheese cannot be prepared properly in any pan other than a 2-inch deep pan. 4. Do not overcook.

Allergens/Intolerances/Sensitivities:

Milk, Wheat, Gluten



Macaroni and Cheese, Single Serving



Macaroni and Cheese, Pan

 **Cheese Sauce (M-1) (565)**

Revision Date: Sep 23, 2018

Sub Recipe For

Macs Signature mac and cheese (762.6)	14 Servings 2-2/3 cup, 1-1/2 tsp	Servings	Servings
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Minimum Batch: 1

Maximum Production:

Portion: 1 ladle-1oz

Step	Ingredients		22 Servings	Servings	Servings
1	Whole Milk, Gallon	AP	1-3/4 cup, 1 tbsp, 1 tsp		
2	All Purpose Flour	AP	1 oz		
	Butter, Melted	AP	2 tbsp, 2-1/4 tsp		
4	Butter, Melted	AP	2-3/4 tsp		
5	White Pepper	AP	1/8 tsp		
	Salt	AP	3/4 tsp		
	Sharp American Cheese, Loaf	AP	3-3/4 oz		

Step	Method
1	Refer to HACCP Plan Form: HFS# 001 Prepared Hot for Hot Service. Bring milk to a boil over medium heat in double boiler, stirring constantly to prevent scorching. Hold warm for use in step 3.
2	Stir flour into margarine to form roux. Cook without browning for 5 to 8 minutes.
3	Pour hot milk into roux to make white sauce, stirring constantly until smooth and thickened.
4	Add margarine into white sauce; stir.
5	Add pepper, salt, and cheese to white sauce. Stir until cheese is melted, sauce is smooth and internal temperature reaches 165F. Remove from direct heat.
6	Portion 1 ounce of sauce in each serving dish hold warm for service. Note: 1. Sauce may be held under refrigeration no more than 2 days.

Allergens/Intolerances/Sensitivities:

Milk, Wheat, Gluten

