



TO SERVE CADETS - RECIPES

Macaroni & Cheese

Yield: Makes approximately 100 servings

Ingredients:

4 lbs elbow macaroni
12 oz margarine
8 oz flour
2 Tbsp salt
1 Tbsp dry mustard
¼ cup Worcestershire sauce
2 Tbsp hot sauce
1 gallon milk or reconstituted milk powder
5 lbs cheddar cheese
Pam Spray

Cook macaroni in salted water according to package directions (al dente).

Melt margarine. Stir in flour and seasonings. Add milk gradually, stirring constantly with wire whip. Cook until thickened.

Add 4 lbs cheese to the sauce and stir until the cheese melts. Pour in the macaroni and mix carefully. Pour into 2 hotel pans which have been sprayed with Pam.

Bake at 350 degrees for 20 minutes. Sprinkle 1 lb of cheese on the pans and return to the oven for an additional 15 minutes.

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