

President Reagan's Favorite Macaroni and Cheese

Recipe Name: President Regan's Favorite Macaroni and Cheese (#MC- 143)

Total Serving: 50 People

Serving Size: 4.5 x 2.5 x 2 inch squares

Ingredient	Original Amount	Factor	Amount for Serving 50	Directions
				Preheat ovens to 350 F, Greese a 5-9x13 cassrole dishes
Water	3 cups	4.16	12.5 cups	Bring water to boil, add macaroni. Cook macaroni until tender; drain and set aside
Elbow Macaroni (dry)	8 oz	4.16	33. 3 oz	
Egg (large)	1 each	4.16	4 each	Beat eggs well, combine eggs and butter. Mix into macaroni evenly.
Butter	1 tsp.	4.16	1 tbsp and 1 1/8tsp	
Salt	1 tsp	4.16	1 tbsp and 1 1/8 tsp	Add salt, mustard, and hot water to milk, stir well and pour over macaroni mixture; incorporate evenly.
Dried Mustard	1 tsp	4.16	1 tbsp and 1 1/8 tsp	
Water (Hot)	1 tbsp	4.16	4 tbsp 1/2 tsp	
Milk (2%)	1 cup	4.16	4 1/8 cups	
Sharp Cheddar	16 oz	4.16	67 oz	Grate Cheese. Add 3/4 of cheese to macaroni mixture and incorporate evenly. Pour mixture into 5 greased 9 "x13" cassrole dishes. Sprinkle remaining cheese over the mixture in each dish. Place in preheated oven for 45 minutes or when top is golden brown. Remove from oven let cool for 10 -15 minutes. Serve warm.

HACCP/ Food Safety Notes: Wash hands before during and after prepartion, especially when preparing raw eggs. Keep all parishables below 40 F until ready to use. Let Macaroni and Cheese cool to 70 degrees F within 2 hours before covering, labeling and placing in refrigertor. Reach 40 F with the next 4 hours. Reheat any leftover macaroni and cheese to 165 degrees F