

President Reagan's Favorite Macaroni and Cheese

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

Total Serving: 10

Serving Size: 4.5 x 2.5 x 2 squares inches

Ingredient	Original Amount	Directions
		Preheat oven to 350 F, Greese a 9x13 cassrole dishes
Water	3 cups	Bring water to boil, add macaroni. Cook macaroni until tender; drain and set aside
Elbow Macaroni (dry)	8 oz	
Butter	1 tsp.	Beat egg well, combine egg and butter. Mix into macaroni evenly.
Egg (large)	1 each	
Salt	1 tsp	Add salt, mustard, and hot water to milk, stirr well and pour over macaroni mixture; incorporate evenly.
Dried Mustard	1 tsp	
Water (Hot)	1 tbsp	
Milk (2%)	1 cup	
Sharp Cheddar	16 oz	Grate Cheese. Add 3/4 of cheese to macaroni mixture and incorporated evenly. Pour mixture in to greased 9x13 cassrole dishes. Sprinkle remaining cheese over mixture. 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