

Homestyle Mac & Cheese

Recipe #R5815CO

Yields: 32 Servings

Pro Tip: After the first part of cooking is complete, remove pan from oven & choose Step 2 on the Combi Oven. Mix the pasta well to eliminate dry spots. Top evenly with the second batch of cheese, then finish cooking.

Gather Ingredients:

Stock # 1804 Pasta Macaroni Elbow
Stock # 7115 Milk Homo Quart
Stock # 2961 Cheese American Sl.
Stock # 2935 Shredded Moz Cheese
Stock # 1803 Worcestershire Sauce
Stock # 1398 Garlic Powder Spice
Stock # 1552 Black Pepper Ground
Stock # 1721 Onion Powder Spice
Stock # 9999 Tap Water

Equipment Needed:

Scale, oven mitts, hotel pans, large serving spoon, measuring spoons.
Stock # 4272 Black Bowl w/ Lid 16 oz.

After You Assemble:

If not serving immediately cover & place in warmer for no more than 45 minutes.

Step 1: 24–48 hours in advance review the recipe and gather ingredients. If needed, thaw the cheeses in the fridge for 24 hours. On prep day, set up your mise en place: weigh macaroni and measure spices, water, and milk.



Step 4: After step 1 is complete, remove the pan from the oven and select STEP 2. While the oven preheats for STEP 2, mix all ingredients thoroughly then sprinkle the cheese topping evenly over the top. Return to the oven and finish baking using the combi setting for Step 2 of the recipe.



Step 2: Weigh cheeses in two separate batches, set aside the cheese specified in the topping recipe R1165CO.



Step 5: Cover with Foil and Allow the Homestyle Mac & Cheese to rest for at least 15 minutes before serving, this will help the sauce thicken and be easier and safer to serve.



Step 3: Combine all ingredients except Cheese topping reserved for Step 2, select STEP 1 in your combi oven and place inside the oven after the pre-heat is complete.



Step 6: To serve, place a heaping scoop (using a #6 disher, 7.4 oz) into a black bowl. Make sure each bowl gets some of the cheese crust topping for visuals.

