

Maine Arts Camp

Recipe: Macaroni & Cheese

Chef: Charlie Limoggio CEC

Servings: 12

Quantity	Unit	Ingredient	Prep Notes
1	Pound	Whole grain Macaroni	Elbows, penne or rotini
1	Gallon	Boiling water	
1	Tablespoon	Salt	
1 ½	Teaspoons	Vegetable oil	
¾	Stick	Margarine or butter	
2	Ounces	All-purpose flour	
½	Teaspoon	Kosher salt	
1	Teaspoon	Dijon mustard	
.5	Teaspoon	Worcestershire sauce	
1	Quart	Milk	
12	Ounces	Sharp cheddar cheese	Shredded
8	Ounces	American cheese	Shredded
3	Tablespoons	Butter	melted
15	Crumbled	Ritz crackers	

1. Cook macaroni in salted boiling water for ***5 minutes only***. Drain & shock with cold water to stop cooking and cool.
2. Melt ¾ stick of margarine or butter in a sauce pan. Stir in flour and seasonings. Cook 5-10 minutes. Do not allow to brown.
3. Add milk gradually, whisking constantly with wire whip. Cook until thickened.
4. Add cheese to sauce. Stir until cheese melts. Pour over macaroni and mix carefully. Put into greased baking pan,
5. Mix crumbs and 3 tablespoons melted margarine. Sprinkle over macaroni and cheese,
6. Bake at 350°F for about 20 minutes, until 180°F.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.