



Recipe # 006

Crusty mac and cheese with broccoli

(Adapted from a recipe by Anne Cooper)

Approximate servings	450
Portion size	¾ cup

For the macaroni and broccoli:

Ingredient	Instruction	Amount
Elbow macaroni		30 pounds
Broccoli	stems trimmed and peeled (Reserve florets for roasted broccoli; see note),	5 cases (about 45# reserve florets for roasted broccoli)
Vegetable oil		2 cups

For the sauce:

Ingredient	Instruction	Amount
1% milk		9 gallons
Cornstarch		2½ pounds
Dry mustard		¾cup
Paprika		¼cup
Salt		1 cup
Ground black pepper		2 tablespoons
Cheddar or American cheese	grated	25 pounds

For the topping:

Ingredient	Instruction	Amount
Breadcrumbs		1 gallon
Butter	melted	¼ pound



Method

- Bring the water in the kettle to a boil and salt with $\frac{1}{2}$ cup of salt. Meanwhile, dice the broccoli using the food prep machine.
Note: The diced broccoli stems should measure 28 quarts. If not, finely chop and add enough broccoli florets to bring the stems up to 28 quarts.
- Stir the elbow macaroni into the boiling water in the kettle. Cook for 4 minutes, then stir in the broccoli.
- Cook until the elbows are tender but still with a little bite, and the broccoli is softened, about 2 minutes. Be careful not to overcook.
- Drain the elbows and broccoli, rinse to cool and divide between the prepared pans. Pour $\frac{1}{4}$ cup oil into each and mix well to prevent sticking.
- Make the sauce:
 - Pour 8 gallons of milk into the tilting skillet and heat - you want it to be hot but don't let it boil.
 - Meanwhile, mix the remaining 1 gallon of milk, cornstarch, mustard, paprika, salt, and pepper together until the cornstarch is dissolved.
 - When the milk is steaming, stir the cornstarch slurry into it and cook until simmering and thickened. Make sure you stir constantly, scraping the bottom, to prevent the milk from sticking and burning.
 - When the milk starts to boil, turn off the heat and stir in the cheese until completely melted.
 - Divide the sauce between the pans of elbows and broccoli, adding about 6 quarts to each. Stir well to mix.
- Pour the butter over the breadcrumbs and toss and rub the crumbs until they're evenly buttered.
- Divide between the tops of the pans, spreading the crumbs out evenly.
- Bake in a 375°F oven until the tops are browned and the interior reaches a temperature of 165°F, about 25 minutes.
- Cover with parchment paper then foil and keep warm in the hot boxes.