



Mac and Cheese

Recipe Source:
Sysco Culinary Team

QTY	UNIT	Description	SUPC
7	Oz.	Cavatappi Pasta cooked	6040885
4	Oz.	Mother Mac Sauce (Recipe below)	
1	Oz.	Shredded Asiago	8449886
1/2	Oz.	Shredded Cheddar Cheese	2819656
1/2	Oz.	Bread Crumbs	8233835

Preparation Directions:

1. Combine the Mother Mac Sauce and the Asiago and heat to just below simmering, stirring constantly until the Asiago is fully melted
2. Reheat the cavatappi
3. Toss the cavatappi with the sauce
4. Place in oven safe bow
5. Top with the Cheddar cheese and bread crumbs
6. Bake briefly until the cheese has melted and bread crumbs are golden brown

Mother Mac Sauce

QTY	UNIT	Description	SUPC
1	Bag	LOL Butter Base	3578616
1	Qt.	Monterey Jack Cheese Sauce	8343119
1	Cup.	Grated Parmesan Cheese	2039964
1	Tsp.	Garlic Powder	9806449
1	Tsp.	Onion Powder	5229125
1	Tsp.	White Pepper Ground	5229455
1/2	Tsp.	Nutmeg, Ground	5229067

Preparation Directions:

1. Combine the Butter Base and Monterey Jack cheese sauce in a large heavy bottom sauce pan
2. Heat over medium heat, stirring frequently until the sauces have blended
3. Bring just below a simmer and slowly add the Parmesan cheese stirring until it is fully incorporated
4. Add seasonings and stir well
5. Remove from heat and cool
6. Refrigerate sauce until needed for service