

Z Trim Mac & Cheese

Dairy/ Grains Pasta

Main Dishes

Recipe # 08-041

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Water	3	Gal	6	Gal.	1. Heat Water to rolling boil. 2. Slowly add macaroni. Stir constantly, until water boils again. Cook about 8 minutes, or until tender. Drain well. Set aside.
Enriched Elbow Macaroni	2. 625	Lbs.	5.2	Lbs.	
Water	96	Oz.	1.5	Gal.	3. Blend water with milk powder, add Z Trim; Blend well with a blender or food processor until smooth.
Instant Nonfat Dry Milk	4	Cups	8	Cups	4. Add the soybean oil, Butter Buds, and spices to the blended milk mixture.
Z Trim Corn Fiber	6	Cups	12	Cups	5. Place mixture over heat and add Cheese, stirring constantly as the cheese melts.
Soybean Oil	7.8	Oz.	15.6	Oz.	6. Heat to 150°F.
Butter Buds High Concentration	4	Tsp.	2 1/2	Tbsp.	7. Add Macaroni and blend till all noodles are coated.
Butter Buds Aged Cheddar Flavor	1 ½	Tbsp.	3	Tbsp.	8. Pour mixture in steam table pans and hold at 140° F.
Butter Buds Bleu Cheese Flavor	1	Tbsp.	2	Tbsp.	9. Portion servings with no. 6 scoop.
Dry Mustard	2	Tbsp.	4	Tbsp.	
Black Pepper 34 mesh	1	Tsp.	2	Tbsp.	
Ground Red Pepper	½	Tsp.	1	Tsp.	
Salt	1	Tbsp.	2	Tbsp.	
Onion Powder	1	Tbsp.	2	Tbsp.	
Garlic Powder	½	Tbsp.	1	Tbsp.	
Processed Cheese (American)	6	Lbs.	12	Lbs.	

Nutrients Per Serving : Serving Size 2/3 cup (No. 6 scoop) 106.75 g			
Calories	140	Saturated Fat	2
Protein	12 g	Cholesterol	15 mg
Carbohydrate	10 g	Vitamin A	2 %
Total Fat	6 g	Vitamin C	2 %
		Iron	2%
		Calcium	35 %
		Sodium	710 mg
		Dietary Fiber	2 g

