

CEREALS AND PASTA PRODUCTS No.E 004 01
BUTTERED PASTA

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
239 cal	41 g	7 g	5 g	10 mg	329 mg	17 mg

Ingredient

WATER
 SALT
 OIL,SALAD
 SPAGHETTI NOODLES,DRY
 BUTTER,MELTED

Weight

66-7/8 lbs
 2-1/2 oz
 1-7/8 oz
 12 lbs
 1 lbs

Measure

8 gal
 1/4 cup 1/3 tbsp
 1/4 cup 1/3 tbsp
 3 gal 1 qts
 2 cup

Issue

Method

- 1 Add salt and salad oil to water; heat to a rolling boil.
- 2 Slowly add pasta while stirring constantly until water boils again. Cook according to times in Note 1; stir occasionally. DO NOT OVERCOOK.
- 3 Drain noodles and add melted butter to pasta immediately.

Notes

- 1 Macaroni or egg noodles should cook for 8 to 10 minutes; spaghetti for 10 to 12 minutes; vermicelli for 7 to 10 minutes.
- 2 To reheat pasta before serving, place desired quantity in a wire basket; lower into boiling water 2 to 3 minutes. Drain well. Place in greased steam table pans.