

CREOLE MACARONI (GROUND BEEF)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
267 cal	32 g	18 g	8 g	43 mg	869 mg	69 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
WATER	12-1/2 lbs	1 gal 2 qts	
TOMATO PASTE,CANNED	7-3/4 lbs	3 qts 1-1/2 cup	
TOMATOES,CANNED,DICED,DRAINED	6-5/8 lbs	3 qts	
PEPPERS,GREEN,FRESH,CHOPPED	1-1/2 lbs	1 qts 1/2 cup	1-3/4 lbs
ONIONS,FRESH,CHOPPED	1-1/4 lbs	3-1/2 cup	1-3/8 lbs
SUGAR,GRANULATED	5-1/4 oz	3/4 cup	
SALT	3-3/8 oz	1/4 cup 1-2/3 tbsp	
PEPPER,BLACK,GROUND	3/8 oz	1 tbsp	
GARLIC POWDER	1/3 oz	1 tbsp	
BASIL,SWEET,WHOLE,CRUSHED	3/8 oz	2-2/3 tbsp	
PEPPER,RED,GROUND	1/4 oz	1 tbsp	
THYME,GROUND	1/8 oz	1 tbsp	
MACARONI NOODLES,ELBOW,DRY	6 lbs	1 gal 2-1/2 qts	
SALT	1 oz	1 tbsp	
WATER,BOILING	33-1/2 lbs	4 gal	
BEEF,GROUND,BULK,RAW,90% LEAN	11 lbs		
CHEESE,AMERICAN,SHREDED	1 lbs	1 qts	

Method

- 1 Combine water, tomato paste, tomatoes, peppers, onions, sugar, salt, black pepper, garlic powder, basil, red pepper, and thyme in steam-jacketed kettle or stock pot. Mix well; bring to a boil; reduce heat; cover; simmer 10 to 15 minutes or until thickened.
- 2 Add macaroni to salted water; bring to a boil stirring constantly. Cook 10 minutes, stirring occasionally; drain well. Do not overcook.
- 3 Brown beef until beef loses its pink color. Drain or skim off excess fat.
- 4 Combine beef, tomato sauce mixture, and macaroni. Mix well.
- 5 Pour about 8-1/4 quarts macaroni mixture in each pan.
- 6 Sprinkle 1-1/3 cups cheese over macaroni mixture in each pan.
- 7 Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent or until mixture is bubbling and cheese is melted. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.