

## **Penne or Corkscrew Pasta**

**No. of people: 100**

Pasta, pounds    8 lbs  
Salt                2 Tbsp

**9 am after group meditation:**

Fill one largest pot  $\frac{3}{4}$  full with water. Add salt and cover with lid.

Start heating the water at full blast at 10:10 AM.

**10:35 am**

Add the noodles to rapidly boiling water with the help of another person. Stir constantly until the water comes back to boil. Stir it often while it's cooking to prevent sticking and burning.

Cook noodles until al dente. Literally, this means "firm to the tooth." This does not mean crunchy. Please do not overcook the pasta. We don't want it mushy.

Drain pasta in colander in the sink. This will require two strong people. With larger quantities drain the pasta in two colanders.

**DO NOT RINSE** with water and **DO NOT** coat with oil.

Let the pasta drain well and then place it the deep hotel pans. For the largest batch use one hotel each for males and females and a smaller container for the servers.