

Day 8

Gluten Free Mac and Cheese (dairy version)

	For about 35 to 45 1 shallow hotel pan	For about 70 to 85 2 shallow hotel pans	For 150 to 175 4 shallow hotel pans
Butter	12 oz	24 oz	2 ¼ lb
GF flour	1 cup + 2 TBS	2 ¼ cup	4 ½ cups
Milk	3 quarts	6 quarts	3 gallons
Cayenne pepper	¾ teaspoon	1 ½ teaspoons	1 tablespoon
Mustard powder	4 ½ teaspoons	3 tablespoons	6 tablespoons
Black pepper	1 tablespoons	2 tablespoons	¼ cup
Salt	3 teaspoons	2 tablespoons	¼ cup
Grated cheese for the sauce	2 pounds and 10 oz	5 pounds and 2 oz	11 pounds
Additional grated cheese for topping	6 ounces	12 ounces	1 ½ pounds
GF bread crumbs	¾ cup	1 1/2 cups	About 4 cups
GF macaroni	3 pounds	6 pounds	12 pounds

Prep the bread crumbs the day before. Do not cook the macaroni until the sauce is ready

Preheat oven to 400°F.

To make the sauce:

1. Pour the milk in a pot labeled # 3 and heat it up. At the same time melt the butter in a pot labeled #1. When butter is melted, whisk in gluten free flour; keep whisking until roux thickens and lets of a nutty aroma, 4-6 minutes.
2. Add milk in a thin stream to roux, whisking as you go. Add cayenne, mustard, salt and pepper. Allow mixture to come to a low boil, continuing to whisk. Simmer sauce until thickened, then turn off heat and stir in cheese that's been weighed out for the sauce. Stir until all the cheese is melted and the sauce is smooth. Set aside to cool a little
3. Cook the macaroni in the two pots labeled #2. Fill them 2/3 with cold water, add ¼ cup salt to each, cover and put on stove to bring to boil. When the water is boiling split the macaroni between the pots and cook stirring all the time to prevent lumping and burning. **DO NOT COOK THE MACARONI** all the way. Leave it a little under done because it will continue to cook in the oven.
4. Drain the macaroni in a colander in the sink but **DO NOT RINSE WITH WATER**.



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5. Stir in cooked, well drained macaroni into cheese sauce. Mix well and divide among the required amount of hotel pans.

6. Sprinkle with the remaining cheese and then sprinkle with the bread crumbs. It's ok to not use all of them.

7. Bake in the preheated oven for about 30 to 40 minutes until piping hot and nicely browned on top.

DO NOT COVER THE HOTEL PANS WITH LIDS at any time. This will make the crust soggy.