

# Cooking Macaroni, Noodles, and Spaghetti

Grains/Breads

Grains/Breads

B-02

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Water, boiling		5 gal		10 gal	1. Add salt to boiling water.
Salt		2 Tbsp 2 tsp	3 ½ oz	⅓ cup	
Enriched elbow macaroni	2 lb 10 oz	2 qt 1 ¼ cups	5 lb 4 oz	1 gal 2 ½ cups	2. Slowly stir in macaroni, noodles, or spaghetti until water boils again.
OR	OR	OR	OR	OR	
Enriched noodles, ¾ inch or wider	2 lb 8 oz	1 gal 3 ½ qt	5 lb	3 gal 3 qt	
OR	OR	OR	OR	OR	
Enriched spaghetti	4 lb 12 oz	1 gal	9 lb 8 oz	2 gal	
					3. Cook uncovered until tender-firm, about 10 minutes for macaroni, 8 minutes for noodles, and 12 minutes for spaghetti. DO NOT OVERCOOK.
					4. Drain well.
					5. Pour into steamtable pans (12" x 20" x 2 ½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					6. CCP: Hold for hot service at 135° F or higher. OR CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 hours.  Portion with No. 8 scoop (½ cup).

SERVING:	YIELD:	VOLUME:
½ cup (No. 8 scoop) provides 1 serving of grains/breads.	<b>50 Servings:</b> 2 steamtable pans	<b>50 Servings:</b> about 1 gallon 2 ¼ quarts
	<b>100 Servings:</b> 4 steamtable pans	<b>100 Servings:</b> about 3 gallons 2 cups

Tested 2004

## Special Tip:

To cook the day before: After draining, run under cold water 3 minutes. Let stand in strainer for 5 minutes. Toss with 1 oz oil for each pound of dry pasta.