



Lea James Hot Chicken

Mac Sauce

Type
Sauces

Food Cost	Labor Cost	Prime Cost	Unit Cost		
\$55.09	\$0.00	\$55.09	\$18.36 / gallon		
Portion	Portion Size	Prep Time	Cook Time	Batch Size	Shelf Life
1		1 mins	5 mins	3 gallon	7 days

ALLERGENS

Eggs	Fish	Gluten	Milk	Peanuts	Sesame	Shellfish	Soy	Tree Nuts
No	No	Does	Does	No	No	No	No	No

INGREDIENTS

2 gallon	Dairy, Milk, whole	\$11.94	2 qt	Dairy, Cream, Heavy	\$10.83
170 gram	Dry Goods, Salt, Kosher	\$1.05	1240 gram	Dairy, Cheese, Cheddar, Yellow Bar	\$11.18
680 gram	Dairy, Cheese Sauce, Loaf, American	\$4.96	86 gram	Dry Goods, Olive and Truffle Oil	\$5.84
3.3 pound	Roux recipe	\$9.29			

PREPARATION & PROCEDURES

Procedure:

1. Heat milk and cream in stock pot to 195°F
2. When it reaches temp, add roux at a time
3. Once roux is added, bring up to 205°F (light boil) and turn off heat
4. **DO NOT BURN THE BASE** (Johnny's emphasis)
5. Carefully transfer to 22 qt cambro and blend with IB
6. Add Pepper Jack and Velveeta while blending
7. When cheese is fully blended and smooth, add salt
8. Continue blending until smooth