000767 - MACARONI SALAD : USDA E-07 F2S	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #2 Same Day Service Number of Portions: 50 Size of Portion: 1/2 CUP Alternate Recipe Name: Macaroni Salad with Local Carrots				? - Milk ? - Egg ? - Peanut ? - Tree Nut ? - Fish ? - Shellfish ? - Soy ? - Wheat

Ingredients	Measures	Instructions
014429 WATER,MUNICIPAL..... 002047 SALT,TABLE..... 020100 MACARONI,COOKED,ENRICHED..... 004622 SALAD DRSG,MAYO TYPE,RED CAL-COMMOD...	3 gals 2 Tbsp + 2 tsp 2 lbs + 10 ozs 1 lb + 8 ozs	1. Heat water to rolling boil. Add salt (optional). 2. Slowly add macaroni. Stir constantly, until water boils again. Cook for 10-12 minutes or until tender; stir occasionally. DO NOT OVERCOOK. Drain well. Rinse under cold water. 3. Add salad dressing or mayonnaise. Mix.
011124 CARROTS,RAW..... 011143 CELERY,RAW..... 011282 ONIONS,RAW..... 011945 PICKLE RELISH,SWEET..... 002030 PEPPER,BLACK..... 090018 MUSTARD,POWDER/DRY..... 002047 SALT,TABLE.....	3/4 cup + 2 TBSP (grated) 8 OZS (chopped) 4 OZS (chopped) 4 ozs 1 tsp 1 Tbsp 1 tsp	4. Add carrots, celery, onions, pickle relish, pepper, dry mustard, and salt. Toss lightly. Spread 3 lb 13 ½ oz (approximately 3 qt ½ cup) into each shallow pan (12" x 20" x 2 ½") to a product depth of 2" or less. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
002028 PAPRIKA.....	1/2 Tbsp	5. Garnish with paprika. 6. **CCP: Cool to 41° F or lower within 4 hours.** Cover. Refrigerate until service. 7. Portion with No. 8 scoop (½ cup).
		Food as Purchased **50 Servings** / **100 Servings** Carrots: 10 oz / 1 lb 4 oz Celery: 10 oz / 1 lb 4 oz Mature onions: 5 oz / 10 oz

		Variation Macaroni and Ham Salad **50 servings**: Follow steps 1-3. In step 4, use 3 lb 14 oz diced cooked ham (water added). Continue with steps 5-7. **100 servings**: Follow steps 1-3. In step 4, use 7 lb 12 oz diced cooked ham. Continue with steps 5-7. Serving: 2/3 cup (No. 6 scoop) provides 3/4 oz equivalent meat/meat alternate and 1 serving of grains/breads.
		Serving ½ cup (No. 8 scoop) provides 1 serving of grains/breads.

Calories..... 80	Iron..... 0.48 mg	Protein..... 1.63 g	Protein..... 8.13%
Cholesterol.. 6 mg	Calcium.... 14.62 mg	Carbohydrates 11.87 g	Carbohydrates. 59.23%
Sodium..... 576 mg	Vitamin A.. 415.1 IU	Total Fat.... 2.91 g	Total Fat..... 32.64%
Dietary Fiber 0.82 g	Vitamin A.. 415.1 RE	Saturated Fat 0.47 g	Saturated Fat. 5.30%
	Vitamin C.. 0.5 mg	Trans Fat.... 0.00* g	Trans Fat..... 0.00%

* - Denotes Missing Nutrient Values