

BUTTER BUDS®

POTATOES AU GRATIN WITH CHEDDAR BUDS®

Number of portions: 50 Size of portion: 1/2 Cup

Water, hot	5 gal.	Bring water to a boil. Add salt to boiling water.
Macaroni, dry, enriched and protein fortified	2 lb 10oz	Slowly stir in pasta into boiling water. Cook uncovered until tender-firm, about 10 minutes. DO NOT OVERCOOK. DRAIN WELL. DO NOT RINSE.

Milk, 1% low fat	1 qt	In sauce pot, warm milk. Do not boil.
Cheddar Buds® , dry mix	8 oz	Add dry Cheddar Buds® and cayenne pepper and stir until dissolved.
Cayenne Pepper	2 tbsp	

Butter Buds® , dry mix	4 oz bag	Mix together one (4oz) packet of Butter Buds® with 1 quart of warm tap water to make Butter Buds® sauce.
Water, hot	1 qt	Add Butter Buds® sauce to warm Cheddar Buds® mixture. Mix to a smooth consistency. Stir in drained pasta. Coat well. Spray steamtable pans with Buttermist® Pan Spray, original or garlic to keep pasta from sticking. Place into the sprayed steamtable pans. One 2" deep full steam table pan for 50 servings.
Buttermist® food & pan spray		

Nutritional Information

Calories 128 kcal Iron 1.02 mg Protein 6.01 g 18.86% Calories from protein Cholesterol 2.85 mg Calcium 66.01 mg Carbohydrates 22.49 g 70.54% Calories from carbohydrates Sodium 246.44 mg Vitamin A 128.16 IU Total Fat 0.80 g 5.65% Calories from total fat Dietary Fiber 0.63 g Vitamin A 20.43 RE Saturated Fat 0.23 g 1.61% Calories from saturated fat Water¹ 416.76 g Vitamin C 0.40 mg Trans Fat *0.00* g *N/A*% Calories from trans fat Ash¹ 0.85 g

*Note: *N/A* - denotes a nutrient that is either missing or incomplete for an individual ingredient*

** - denotes combined nutrient totals with either missing or incomplete nutrient data*

¹ - denotes optional nutrient values