



That Good Navy Chow!



MACARONI AND CORN AU GRATIN WITH BACON

Portion: 1 slice bacon (approx. 8 ounces)

100 Portions

Ingredients

Milk, liquid	(1¼ gallons)
Butter or other fat, melted	1 pound, 4 Ounce
(1 ¼ gallons)	
Flour	10 ounces (2 ½ cups)
Salt	4 ounces (½ cup)
Pepper	(1 tablespoon)
Mustard, dry	½ ounce (2 ¼ tablespoons)
Paprika	½ ounce (2 ¼ tablespoons)
Cheese, American cheddar, chopped	2 pounds, 8 ounces
(2 1/8 quarts)	
Water	(4 gallons)
Salt	1 ounce (2 tablespoons)
Macaroni	4 pounds (1 ¼ gallons)
Corn, cream style	26 pounds, 4 ounces
(4 No. 10 cans (3 ¼ gallons))	
Bacon	6 pounds (100 strips)

Heat milk to boiling temperature.

Blend fat, flour, salt, pepper, mustard and paprika to a smooth paste. Stir into milk. Cook until thickened, stirring constantly.

Remove from heat. Add cheese and stir until melted.

Add salt to 4 gallons water. Heat to boiling temperature. Stir in macaroni. Cook 20 minutes or until tender.

Combine macaroni, cheese sauce and corn.

Pour into greased baking pans.

Bake in moderate oven (350°F.) 25 minutes.

Broil bacon until it begins to curl. Place over top of macaroni 5 minutes before end of baking period.

Note.- 1. Whole kernel corn should be drained before adding to mixture. Reserve liquid for cheese sauce.

2. Spaghetti may be used in place of macaroni.