



That Good Navy Chow!

NOODLES SCALLOPED WITH CHEESE, TOMATO, AND BACON

Portion: 8 Ounces (approx. 1 cup)

100 Portions

Ingredients

Salt,	4 ounces	(approx.. ¼ cup)
Water, boiling		(approx.. 8 gallons)
Noodles	8 pounds	(approx.. 4 ½ gallons)
Pepper		(approx.. 2 teaspoons)
Tomatoes	19 pounds	2 ounces 8 No. 10 cans
Cheese, American cheddar, shredded		
	4 pounds	2 ounces (approx.. 1 gallon)
Bacon, sliced	2 pounds	(35 to 40 strips)

Add ½ cup salt to water. Heat to boiling temperature. Stir in noodles. Cook for 20 minutes or until tender. Drain well.

Add salt and pepper to tomatoes. Heat to boiling temperature.

Arrange alternate layers of noodles, tomatoes and cheese in greased baking pans. Top with bacon slices. Bake in moderate oven (350°F.) for 20 minutes or until bacon is crisp.

Source: The Cookbook of the United States Navy, Revised 1944. Which can be found in the Tin Can Sailors Library (Not for Sale)