

Macaroni Salad

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Water		1 gal 2 qt		3 gal	1. Heat water to rolling boil. Add the salt.
Salt		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Enriched elbow macaroni	1 lb 5 oz	1 qt 5/8 cup	2 lb 10 oz	2 qt 1 1/4 cups	2. Slowly add macaroni. Stir constantly, until water boils again. Cook for 10-12 minutes or until tender. Stir occasionally. Drain well. Rinse under cold water. Drain well.
Reduced calorie salad dressing	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	
OR	OR	OR	OR	OR	3. In a bowl, combine macaroni and salad dressing or mayonnaise. Mix.
Lowfat mayonnaise	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	
*Fresh carrots, shredded	4 oz	1 1/4 cups	8 oz	2 1/2 cups	4. Add carrots, celery, onions, pickle relish, pepper, dry mustard, salt and paprika. Toss lightly. Spread 1 lb 14 3/4 oz (approximately 1 qt 2 1/4 cups) into each pan (9" x 13" x 2"). For 25 servings, use 2 pans. For 50 servings, use 4 pans.
*Fresh celery, chopped	4 oz	1 cup	8 oz	2 cups	
*Fresh onions, chopped	2 oz	1/3 cup	4 oz	2/3 cup	
Sweet pickle relish, undrained	2 oz	1/4 cup	4 oz	1/2 cup	
Ground black or white pepper		1/2 tsp		1 tsp	
Dry mustard		1 1/2 tsp		1 Tbsp	
Salt		1/2 tsp		1 tsp	
Paprika		3/4 tsp		1 1/2 tsp	
					5. CCP: Refrigerate within 1 hour. Hold at 40° F or colder.
					Cover. Refrigerate until ready to serve.
					6. Garnish with paprika.
					Portion with No. 8 scoop (1/2 cup).

Macaroni Salad

* See Marketing Guide

Marketing Guide for Selected Items

Food as Purchased for	25 Servings	50 Servings
Carrots	5 oz	10 oz
Celery	5 oz	10 oz
Mature onions	3 oz	6 oz

SERVING:	YIELD:	VOLUME:
½ cup (No. 8 scoop) provides the equivalent of 1 slice of bread.	25 Servings: 3 lb 13 ½ oz	25 Servings: 3 quarts ½ cup 2 pans
	50 Servings: 7 lb 11 oz	50 Servings: 1 gallon 2 ¼ quarts 4 pans
Edited 2014		

Nutrients Per Serving

Calories	144	Saturated Fat	0.49 g	Iron	1.18 mg
Protein	3.67 g	Cholesterol	6 mg	Calcium	10 mg
Carbohydrate	25.03 g	Vitamin A	1331 IU	Sodium	263 mg
Total Fat	3.10 g	Vitamin C	1.0 mg	Dietary Fiber	1.6 g